

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Canned Industries

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

Cooked to Serve Cold or Hot
Canned Ham Demand is Definite

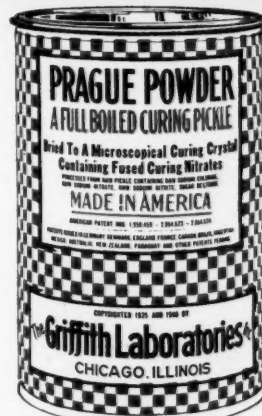


**COLD
PACK**

When you can this ham you save 16% over the pre-cooked ham. The can is solid pack. The color and flavor perfect. All the original meat juices are retained in the ham. You should save these juices and save the shrinkage.

The demand is for "Cold Pack" ham. There is no reason to wait. You should order your equipment now. Select perfect hams for canning. Hams must fit the can. Strong vacuum is necessary. Cooking schedule is important. Our kitchen is handy. Study the process here. You can see the operation here. "Cold Pack," "Short Time Cure" Artery pump for tenderness. Dry rub for dryness. Prague cure for flavor. Less salt in Prague Hams.

We are offering here a new piece of equipment that will enable ham canners to draw a high vacuum by the use of a heated oil bath. The temperatures used create steam in the interior of the can, forcing out not only the air but at least a part of the moisture, creating, in our opinion, a sterilizing effect on the inside of the can and on the outside of the ham, which causes the ham to keep longer. The machine can be operated by two men and carries forward through the oil bath 300 hams per hour, reducing the present cost of ham canning operations.

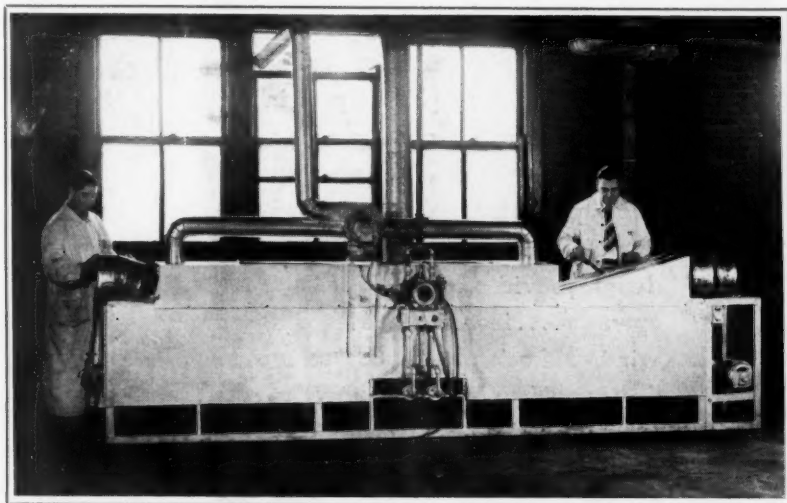
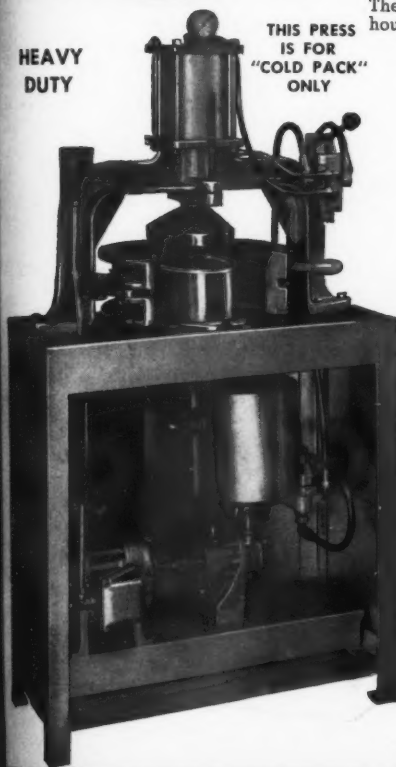


PRAGUE

HAM

**HEAVY
DUTY**

**THIS PRESS
IS FOR
"COLD PACK"
ONLY**



This Oil Vacuum Machine has four objects in view:

1. To draw a high or complete vacuum by extreme heat.
2. To heat the can to a high degree and force out the air and with it a limited amount of moisture.
3. To sterilize the interior of the can and the outside of the ham.
4. Our Oil Vacuum machine is practical for pre-cooked or Cold Pack Hams. It was demonstrated at the Convention. It is now available.

The Vacuum Hood and the Vacuum Ring need not be discarded. We have sought here to afford a more complete vacuum and at the same time improve the quality of the canned ham, and further to speed the canning operations to save cost.

THE GRIFFITH LABORATORIES

1415-1431 West 37th Street, Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, N. J. • Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario



BUFFALO GRINDERS

You can be sure of maximum profits only when you are sure of maximum speed and efficiency in your sausage grinder. With a Buffalo Grinder you enjoy peak performance at minimum operating cost.

Specifically designed for the sausage industry, Buffalo Grinders are a favorite with sausage makers everywhere. Quick and cool cutting they protect protein value and improve the quality of products. Carefully balanced cylinder and feed screw prevent "backing up" and mashing of meat. New Helical gear drive design provides quiet, vibrationless operation... increases the life of the grinder. Here's what R. C. Decker & Co., Inc., New York City, say about Buffalo Grinders...

"We have been greatly concerned about a machine that would give us volume production in a given length of time without mashing or burning the meat.

"Since we have installed a Buffalo Grinder No. 66-BG our product has been perfect.

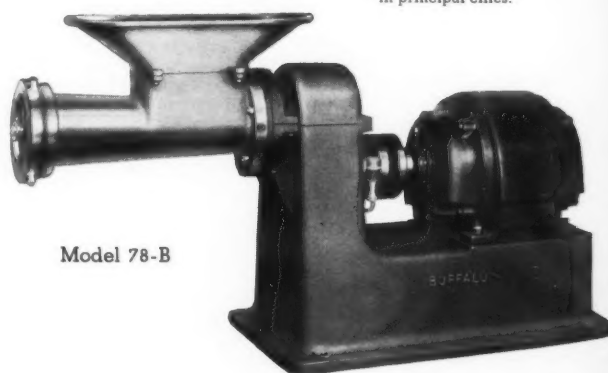
"It is indeed a pleasure the way this machine works, and furthermore our electric bills are materially reduced, by reason of shorter running time."

Find out how you, too, can increase your poundage and at the same time make your cost go down. Write for further proof and full details of Buffalo Grinders.

JOHN E. SMITH'S SONS CO.
50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery.

Sales and Service Offices
in principal cities.



Model 78-B

Buffalo QUALITY SAUSAGE MAKING MACHINE

7
 REASONS WHY
 HOUSEWIVES
 LIKE
Skinless
 FRANKFURTERS
 AND WIENERS

MORE and more housewives are stating their preference for SKINLESS frankfurters or wieners...and they're saying it with increased buying! That's a big reason why farsighted packers are now making SKINLESS...and pushing them. It's profitable!

It costs no more to pack your meat products in "Visking" casings.

- 1** THEY HAVE NO SKINS, no covering of any kind. The surface is formed by the wiener itself in the smoking process. No peeling. No waste.
- 2** THEY'RE EASY TO DIGEST ... children enjoy them.
- 3** THEY DON'T SPLIT OPEN or lose their flavor or juices.
- 4** THEY'RE TENDER, juicy and delicious any way you prepare them.
- 5** THERE'S NO WASTE ... you eat every bit you pay for.
- 6** THEY'RE UNIFORM in size ... afford increased appetite appeal.
- 7** THEY COOK QUICKLY and are easy to prepare.

The
VISKING
 Corporation

6733 W. 65th St., Chicago, Ill.

CANADA: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto, Ontario, Canada. GREAT BRITAIN: John Grafton & Co., Ltd., Manchester. AUSTRALIA and NEW ZEALAND: Henry Berry & Co., Pty. Ltd., Main Offices, Melbourne and Wellington. Branches throughout Australia and New Zealand.

"Visking" is the reg. trade mark of The Visking Corporation

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

NOVEMBER 15, 1941

Number 20

EDITORIAL STAFF

J. B. GRAY

Editor

EDWARD R. SWEM

Managing Editor

VAL WRIGHT

Associate Editor

CARL MAGNUSON

Associate Editor

C. ROBERT MOULTON

Consulting Editor

M. A. ADAMS

News Editor

★

Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A., by The National Provisioner, Inc.

Yearly subscription: U.S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents.

Copyright 1941 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter, October 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ
American Meat Institute



Contents

EDITORIAL COMMENT

Page

Meat Industry Lags in Production Efficiency	11
Signboards Hold a New Thrill for Packers	11
Test Driver Applicants and Avoid Misfits	12
Truck Superintendents on Automotive Conservation	13
One Packer Studies His Truck Needs	13
Layouts and Costs for Frankfurt Banding	15
Does the Meat Packer Need a Chemist?	14
Status of Stocks as Packer Year Begins	27
Pointers for Cold Weather Refrigeration Overhaul	23
Army's New Parachute Ration	16
Kill Up in October; Still Below 1940	39
Beef and Liver Loss from Foreign Objects	40
Up and Down the Meat Trail	20

Classified Advertisements, Page 44. Index to Advertisers, Page 46.

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

PAUL I. ALDRICH

President and Editor Emeritus

ALFRED W. B. LAFFEY

Vice President and Sales Manager

E. O. H. CILLIS

Vice President and Treasurer

RICHARD VON SCHRENK

Assistant to President

THOS. McERLEAN

Secretary

★

RESEARCH AND PROMOTION

Lester I. Norton, Director

ADVERTISING REPRESENTATIVES

CHICAGO:

H. SMITH WALLACE, 407 S. Dearborn St., Chicago, Ill.

NEW YORK:

HARVEY W. WERNECKE, 300 Madison Ave., New York, N. Y.

LOS ANGELES:

DUNCAN A. SCOTT & CO., Western Pacific Building, Los Angeles, Calif.

SAN FRANCISCO:

DUNCAN A. SCOTT & CO., Mills Building, San Francisco, Calif.

20

YOU CAN MAKE THE FINEST

TENDER
HAMS

with
PRESCO PICKLING SALT
and the
PRESCO PICKLE PUMP

The **PRESCO PROCESS** for producing **TENDER HAMS** is not an experiment. It has been fully developed by us and is an accepted packing house practice. The benefits of this exceptional method are available to our customers. Let us show you how to successfully produce **TENDER HAMS** by the **PRESCO PROCESS**.

THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.



GETS 11 MILES PER GALLON ON DELIVERY SERVICE

Accurate fleet records and the help of a Standard Oil Automotive Engineer are two reasons why this Mason City, Iowa, fleet gets this high gasoline mileage even on heavy delivery service.

Here's the system. The fleet maintenance man keeps a close watch on the efficiency of his equipment. Any unusual increase in maintenance or gasoline or oil consumption is investigated by the Automotive Engineer. His instruments soon tell him where the trouble lies, and the maintenance department corrects it.

It's as simple as that, but it works. It not only increases gasoline efficiency, but it saves maintenance time and reduces breakdowns and road failures. You can get this same Engineering Service at no cost to you if your fleet is located in the Middle West.

YELLOW CAB FLEET SAVES 2 MILES PER GALLON

Two miles more per gallon . . . 50,000 miles between overhauls . . . an 18% reduction in maintenance costs . . . any one of these savings would have cut a big slice from fleet operating costs. But the Danville, Illinois Yellow Cab Company made all three, when a Standard Oil Automotive Engineer finished helping this fleet's maintenance men with their problems.

Taxi service is tough on engines—but with sludged motors, sticking rings, and poor gasoline mileage, the fleet maintenance foreman was convinced he had more than his share of troubles. He welcomed the chance to tell them to a Standard Oil Engineer.

As a result of the tests the Engineer made, and his recommendations of the right Standard Oil fuel and motor oil, sludging and ring sticking were entirely overcome and gasoline mileage increased from 10 to 12 miles per gallon.

TRACK ROLLER COSTS REDUCED FOR IOWA CONTRACTOR

Gasoline economy is the first interest of a Standard Oil Automotive Engineer, but it's just one of the problems they can solve for you. For example, one of these Engineers, working on a consumption problem in an Iowa contractor's fleet, learned that track roller maintenance costs were high. He recommended a test of Standard Viscous Track Roller Lubricant. The contractor estimates that this recommendation has cut roller maintenance 40% to 50%.

If you operate gasoline or Diesel powered equipment in the Middle West, one of these Engineers is near you, ready to help your maintenance department cut every excess dollar from your operating costs. Write the nearest Standard Oil Company (Indiana) office or 910 South Michigan Ave., Chicago, Ill., and ask to have one of these Engineers explain how he works and just what he does. In Nebraska, write Standard Oil Company of Nebraska at Omaha.



STANDARD OIL COMPANY (INDIANA)
AUTOMOTIVE ENGINEERING SERVICE

LOWERS
MILEAGE
COSTS



6 THINGS TO BE THANKFUL FOR

Praise be for the riches of American tables... and for the shortenings that make them possible. In no other nation this Thanksgiving have men and nature done so much to bless a people!

Try these six things to be thankful for... truly American dishes made with lard and vegetable shortenings that come to you completely protected—in cans.

1. Fried Chicken. Roll pieces of young chicken in seasoned flour. Fry in deep fat for (350° F.) until brown, turning frequently. Finish cooking in covered pan in slow oven (325° F.)—about 25 minutes. Spread out chicken and uncover for last 10 minutes' baking for that crispy coating!

2. Biscuits. Sift together 2 cups flour, 4 tsp. baking powder, ½ tsp. salt. Work in 4 tbsp. shortening; add ¾ cup milk. Roll dough about ½ inch thick; shape with cutter. Bake in very hot oven (450° F.) about 15 minutes. The secret? Good shortening—light handling—quick baking!

3. Layer Cake. Blend ½ cup shortening, 1 cup sugar. Add 2 beaten egg yolks, 1 tsp. vanilla. Sift 2 cups cake flour, 3 tsp. baking powder and ½ tsp. salt; add to above alternately with ½ cup milk. Fold in 2 whipped egg whites. Bake in layers in moderate oven (375° F.) about 30 min. Dress 'em up with thick chocolate icing!

4. Doughnuts. Beat 1 egg with ½ cup sugar; add 2 tbsp. melted shortening. Add 2 cups flour, 2 tsp. baking powder, ½ tsp. salt, ½ tsp. nutmeg alternately with ½ cup coffee. Roll on floured board; shape with cutter. Fry in deep, hot fat (360° F.) 2 to 3 minutes. Turn during cooking for 18 puffed-up perfection!

5. Pumpkin Pie. Combine 1½ cups canned pumpkin, 3 beaten egg yolks, ¾ cup brown sugar, 1 tsp. cinnamon, ½ tsp. each ginger, nutmeg and salt, 1½ cups milk, grated rind 1 orange. Fold in 3 whipped egg whites. Bake in uncoated pie shell in hot oven (450° F.) 10 min., then at 350° F. until firm—about 35 min. Pass it up with a baked, cut-out pastry turkey.

6. Sugar Cookies. Blend ½ cup shortening with 1 cup sugar. Add 2 beaten eggs, 1 tsp. milk and 1 tsp. vanilla. Then add about 1½ cups flour, 1½ tsp. baking powder, ½ tsp. salt to make a stiff dough. Chill; roll thin and cut. Sprinkle with sugar and cinnamon, mixed ½ cup sugar to 1 tsp. cinnamon. Bake in hot oven (400° F.) 8-10 minutes. Makes just enough—about 3 dozen!



LARD AND SHORTENING—GOOD THINGS YOU BUY IN CANS



Cans, for Defense—for America's food supplies, for the rations of our defense forces, for the needs of beleaguered nations—these are the containers Continental is producing today in ever-growing volume. More will be needed. Our Navy alone will require 119,728,050 pounds of canned foods in 1941-42. Imagine—59,844 tons of canned foods in a single year! Continental, "packaging headquarters" for 12,000 businesses, is also packaging for defense. Continental Can Company, 100 E. 42nd Street, New York City. More than 50 offices and plants in the U. S., Canada and Cuba.



CONTINENTAL CAN COMPANY
IF YOU PUT A PRODUCT UP... PUT IT UP TO CONTINENTAL

Here's the latest Continental Can Company's advertisement helping our customers by promoting products that come in cans. This timely, full page, full color ad appears in the November 15th Saturday Evening Post in support of lard and shortening packers. It's No. 11 in our big series! Free reprints are available.

PRECISION UNIFORMITY...

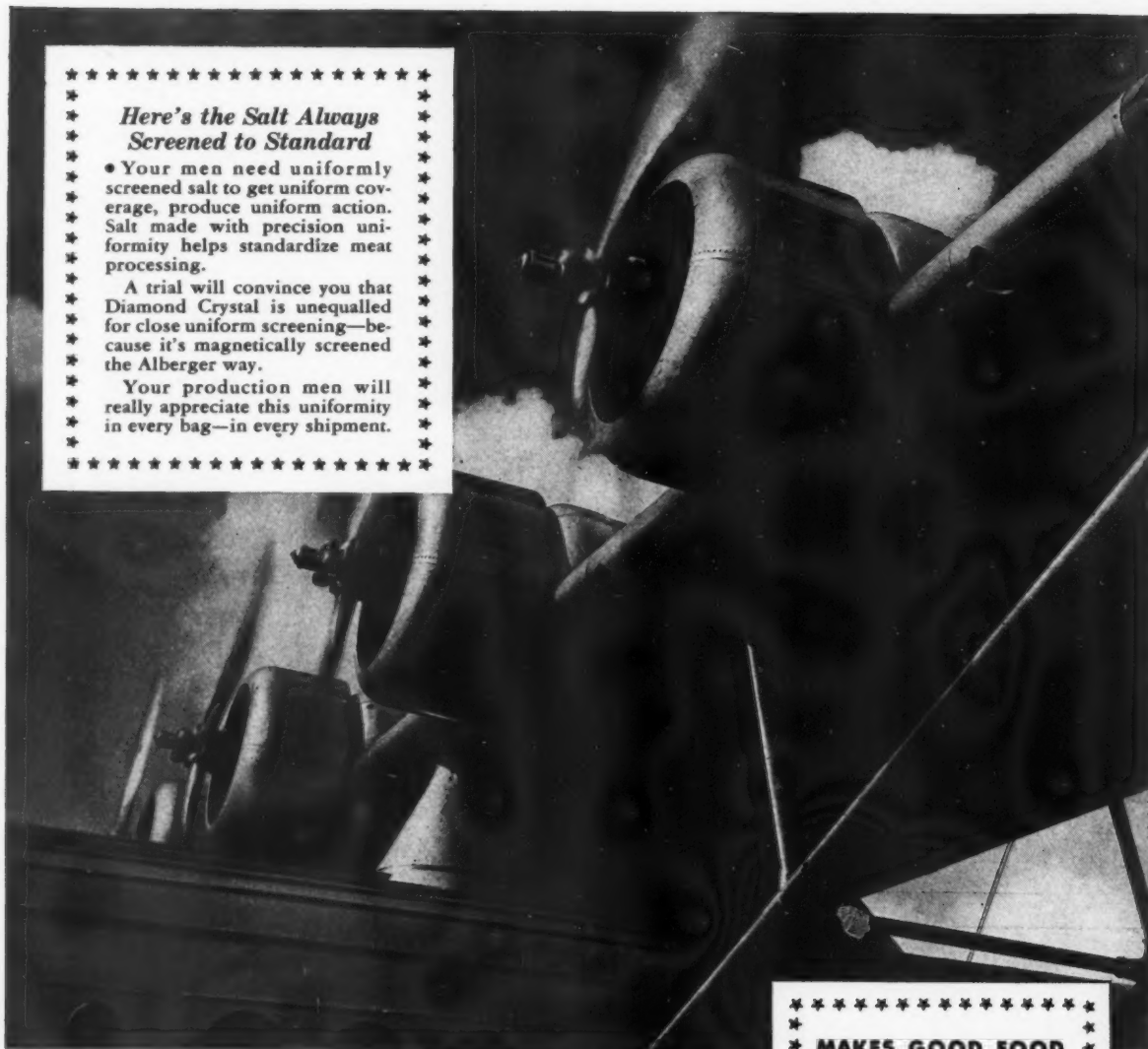
Another Important Diamond Crystal Advantage

Here's the Salt Always
Screened to Standard

• Your men need uniformly screened salt to get uniform coverage, produce uniform action. Salt made with precision uniformity helps standardize meat processing.

A trial will convince you that Diamond Crystal is unequalled for close uniform screening—because it's magnetically screened the Alberger way.

Your production men will really appreciate this uniformity in every bag—in every shipment.



May We Help You?

• Are you using the right grade and grain of salt? ... the right amount? ... and is it meeting your requirements 100%? Are you having production troubles that might be traceable to salt?

If you wonder, why not let an experienced member of our Technical Service Department eliminate the guesswork? Just write to: Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan. Our 50 years' experience in the salt business is at your command.

**MAKES GOOD FOOD
TASTE
BETTER!**

DIAMOND CRYSTAL *Alberger Process* SALT

**THIS IS
IMPORTANT**



Pure Dextrose Sugar *Helps Develop and Protect* **Color in Meat**

In fresh sausage pure Dextrose sugar protects the desired color. In all kinds of sausage Dextrose helps to develop that good color. Many meat packers are enthusiastic in their praise of Dextrose. They recognize that this pure sugar is an aid in the fixation of color, so important in good meats. They also appreciate its economy. For information write:

CORN PRODUCTS SALES COMPANY
333 NORTH MICHIGAN AVENUE • CHICAGO, ILL.

**WHY DID I BUY
YOUR BRAND OF SAUSAGES?**



**...BECAUSE
I LIKED
THEIR
LOOKS!**

Armour's Natural Casings Give Sausages Sales-Appeal

Of course, customers don't know whether or not your sausages are made with Armour's Natural Casings . . . but they do appreciate sausage products that have a firm, fresh appearance. The greater elasticity of Armour's Natural Casings makes them always cling tightly to the meat—and that

gives you sausages with real *sales-appeal!*

Then, too, Armour's Natural Casings are carefully graded to size . . . always uniform . . . and always strong, to resist breakage. Scores of sizes and types from which to choose—your nearest Armour branch can quickly supply *all* your casing needs.

ARMOUR'S NATURAL CASINGS

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 105

NOVEMBER 15, 1941

Number 20

Packers Lag in Raising Production Efficiency

PROGRESS in meat packing has been rapid during the past two decades but the advance has, in large measure, been lopsided. The packer of today knows immeasurably more about the fundamentals of processing, and how to regulate and control conditions to obtain desired results than his predecessor. As a result, consumers are able to buy meat products of higher average quality and uniformity than have been produced by any other generation of packers.

However, while the industry is well on its way toward complete knowledge about the factors which influence processing results, progress aimed at increasing production efficiency, and reducing the number of man-hours needed to turn out a hundred pounds of product, has not been much to boast about, particularly when compared with accomplishments in industry in general.

Between 1900 and 1940, total factory production in the United States increased twice as fast as the number of workers. In other words, each worker last year turned out more than two times the volume of goods produced by the worker of 40 years ago. This rising trend in the output per worker was made possible by the increase in the use of power machinery reflecting technological advances.

This result has been achieved despite the shortening of the working week. In 1900 the average working week was 59 hours, during the world war it was 50 hours and it is currently about 41 hours. Had the meat packing industry kept in step with this progress it would today have an overall operating efficiency which is difficult to visualize.

This is not meant to imply that results such as those achieved by industry generally are possible in meat packing. The meat industry is "different" in many respects from the manufacturing plant, and its peculiarities preclude the possibility of applying many methods and types of equipment which have made great progress possible in general industry. There is no reason to believe, however, that the meat plant's maximum production efficiency has been reached, or that proper effort will not reveal many short cuts, economies and more efficient ways of performing many operations.

The stop-watch in the hands of a time-study man is standard equipment in the efficient industrial plant—it is a rarity in the meat industry. The efficiency-minded manufacturer studies every opera-

tion in his plant, seeking to make it more efficient. The packer knows, or should know, that 40 to 60 per cent of the effort at his sausage stuffing tables is unproductive, but he does nothing about it. Examine the whole sausage production cycle—isn't it a pretty roundabout way of making a simple product? Perhaps many other operations would make no more favorable showings under close scrutiny.

Production inefficiency in the meat industry is not the result of a lack of modern primary processing equipment, but is due to the failure of packers to set up time and production standards, their disinclination to use general industrial equipment and their lack of desire—arising from a lack of appreciation of the possibilities—to improve efficiency.

Many years ago the meat industry was often cited as an example of high operating efficiency; in fact, packers were credited with development of the "assembly line," or rather, "disassembly line" in their case, method of production. Since that time other industries, many of them in the food field, have forged ahead. Beside their techniques some of those still in use in the meat packing industry appear crude indeed.

The chemist and the bacteriologist have proved that they can be of great value to the industry; it would be worthwhile, it seems, to give the industrial engineer and the production expert the opportunity to render an equally valuable service.

• • •

Meat Goes Forward

MEMBERS of the meat industry driving over the highways this fall have experienced a new thrill—one unconnected with the vivid foliage and crisp air, although it is fully as stimulating as these. On the hills, in the valleys and from city streets they have seen new banners of their industry and its products flung out to carry a direct and simple message to the consuming public.

Many a roadside signboard is now telling passers-by that "Meat has Natural B Vitamins" and backing up the statement with the seal of acceptance of the council on foods and nutrition of the American Medical Association. Outdoor advertising, a new feature of the American Meat Institute educational campaign, has begun.

Every packer and packinghouse employe should feel a thrill of pride that his industry has a great story to present in telling consumers of meat's nutritional value, and that it is being told with truth and vigor in a way that all can understand.

Poor Truck Drivers Can Be Eliminated at Hiring Time

EXPERIENCE has proved that truck drivers who are properly selected and trained save money for their organizations and win good will for their companies. Skill and courtesy on the highway draw attention, and even though the driver remains anonymous, his company's truck becomes a symbol of good driving. The rude and reckless driver wins the opposite reputation for his company.

Realizing this, companies operating truck fleets should be eager to improve their employment procedure so as to avoid hiring the misfit driver. Some old drivers, who may have fallen into bad habits, can be salvaged in a re-training program using many of the techniques of initial selection.

Individual differences between people do exist, and it is a mistake to hire someone not suitable for the work for which he is employed. Therefore, a careful program to reveal these differences should be planned in advance so as to minimize the number of misfits hired for a particular type of job.

In making the initial selection, employment managers should obtain the applicant's personal history, references, interests and other personal data. He should be given a physical examination which should include tests for acuity of vision, color blindness, depth per-

ception, field of vision, glare resistance and recovery, blood pressure, hearing, strength of grip; his reaction time, steadiness, quickness of action, speed

HOW DO YOU KNOW HE CAN DRIVE A TRUCK?

DIGEST of a paper presented at the commercial vehicle section, thirtieth National Safety Congress and Exposition, by Amos E. Neyhart, administrative head, Institute of Public Safety, Pennsylvania State College. In his discussion Mr. Neyhart presents a practical road test plan by which the packer truck superintendent or employment manager can weed out physically and mentally unfit, unskilled and discourteous drivers before he hires them.

estimation, vigilance and nervous instability should also be evaluated.

It is also essential that the applicant's attitudes toward other drivers, pedestrians, enforcement officers, etc., be determined, as well as his traffic knowledge and mental and emotional limitations. It is important from the standpoint of economy that these data be

By AMOS E. NEYHART
Institute of Public Safety,
Pennsylvania State College

gathered and analyzed before the tests of actual driving ability are given. Faulty attitude, insufficient traffic knowledge or personal limitations which cannot be corrected or compensated should disqualify an applicant for the actual road tests.

After the various characteristics of applicants, listed previously under initial selection, have been carefully checked, and the employment manager is satisfied that the applicant has potential possibilities as a driver, then the road tests should be administered. A practical road test plan should consist of three divisions: Skill tests, traffic tests and vehicle-failure tests. Their combined scores will measure a driver's knowledge of and his ability to handle a truck expertly.

Skill Tests for Drivers

Skill tests should be given on company property in a well-marked "testing area" set aside for this purpose. These tests should include the most difficult aspects of driving likely to be encountered, such as smooth starting, shifting gears and stopping, driving forward and backward in a straight line and placing the truck in "nose" as a measure of judging the position of the truck in depth and to the right and left.

Other aspects of driving covered in skill tests should include backing a truck into a garage or up to a loading platform, driving down an alley-way, parallel parking, turning around in a narrow street, brake reaction test to determine applicant's reaction-time distance and braking distance at different speeds and a weaving test in close quarters.

In order to obtain a true measure of how well an applicant can handle a truck, it is necessary to put him behind the wheel and have him demonstrate his ability in traffic. This should be done over a standard route and under the same conditions for each driver tested. He should be tested on his performance of sound driving practices, such as on right and left turns, stop signs, on grades, curves, railroad crossings, narrow streets and all other driving situations pertinent to the particular operation at hand.

The driver should be tested for his ability to keep a constant check on his vehicle and to recognize the need for emergency repairs. There are two different schools of thought on this subject. Some companies prefer to teach their drivers how to repair their trucks and supply them with a full kit of tools. Other firms take all tools away and insist that the driver call the home maintenance department. In either case the driver must be able to recognize trouble-in-the-making. A prepared written test may be given, or actual problems created (an inserted broken spark



CHEVRONS FOR DEFENSE HAULERS

Placards like the one in the inset are being used to distinguish motor trucks in civilian use which are serving the nation by hauling defense materials. Thousands of these placards are being furnished by Dodge dealers for use on trucks in defense work throughout the country. James B. Godfrey, jr., (right) president, Great Central Transport Corp., is shown receiving a placard from G. W. Malcolmson, assistant sales manager, truck division, Dodge Brothers Corp.

plug, for example) to determine the driver's ability to detect vehicle trouble.

In all tests, the driver should be accompanied by a checker who has been thoroughly trained for his job. The tests should be administered with scientific precision and to all applicants under the same conditions, if comparisons are to be fair. Records show the way to planned improvement.

RETURN TRUCK CENSUS FORM

If motor truck owners are to receive assurance of future production of trucks and replacement parts, they must fill out and return the questionnaire cards in the national truck and bus census.

Some motor vehicle owners, according to Thomas H. MacDonald, U. S. Commissioner of Public Roads, hesitate to answer the question: "In the case of an emergency would you voluntarily hire or lease vehicles to a federal agency?" Mr. MacDonald stated that federal authorities do not expect every motor vehicle owner to answer "yes" to this question, but he stressed the importance of information on every truck and bus so that production of vehicles and replacement parts can be planned under the government's priority system.

Packer Truck Superintendents Are Teaching Automotive Conservation

SOME packer truck superintendents, foreseeing increasing difficulty in replacing fleet units, repair parts, tires and materials and supplies necessary to operation of motor vehicles, are already starting to impress their drivers with the necessity of conservation of automotive equipment.

One Eastern packer has printed a card in red, white and blue which is handed out to every employee operating a motor vehicle. This card points out the increasing cost and the decreasing supply of automotive equipment and material and urges the drivers to follow these three rules:

- 1.—Never race your motor. Racing the motor wastes gasoline, causes excessive wear and does not warm up the motor more rapidly than idling.

- 2.—Start and stop gently. Stopping with a jerk is hard on trucks and tires. "Zooming" at the start is hard on trucks and tires.

- 3.—Avoid pinching tires against curb. This breaks the fabric in the sidewalls.

The drivers are told that the trucks represent their living and that it is up to each driver to take good care of his own vehicle.

One driver superintendent is assembling his men in groups of three and pointing out the need for greater care of equipment during the emergency period. He hands out a printed card entitled "Your Truck is Your Best Friend." It gives a number of pointers

Pittsburgh Packer Finds Small Trucks Best for His Business

THE wisdom of making a detailed study of delivery requirements when planning to enlarge the truck fleet or purchase replacement units is underscored by the case of C. & W. Ziegler, Inc., 108 Blvd. of Allies, Pittsburgh, Pa. Ziegler owns three paneled trucks and operates two others through a service company.

Selection of $\frac{3}{4}$ -ton trucks to replace a fleet of heavier units was the outcome of this firm's study of its own peculiar distribution needs. Although other packers, operating under different conditions, might find a truck of different size most economical and practical, many will be interested in the considerations which caused the change.

About three years ago, an automotive engineer persuaded Howard G. Ziegler, executive of the company, to make a detailed survey of delivery costs in the firm's distribution area, covering such items as truck purchase price and operating and maintenance costs. The study indicated that, with deliveries confined to a relatively small area, a fleet of $\frac{3}{4}$ -

ton units would bring a net saving of approximately \$800 annually over a fleet comprised of heavier trucks.

Ziegler's trade demands quick deliveries without the delay occasioned by adhering to schedules and waiting for a capacity load to accumulate. One-ton and $1\frac{1}{2}$ -ton units were formerly used in the company's fleet. Officials found that after 18 months, replacements of tires and batteries became necessary and gasoline mileage declined. They felt, moreover, that a truck could not be traded in profitably until it was three years old. Thus, in the case of each truck, a three-year period passed before a new vehicle, with its greatly increased advertising value, could replace it.

Advantages of Small Units

Following the data developed in the survey, the company next season switched over to $\frac{3}{4}$ -ton units. Service improved immediately since more frequent trips could be made at less expense. Loads were better balanced since drivers could reach the front of the smaller truck bodies more conveniently and did not pile product only at the rear. Using higher quality gas, the firm found that fewer engine repairs were needed. Traveling most of the time in city traffic in Pittsburgh and its suburbs, within 12 miles of one focal point, the smaller trucks averaged 15 to 16 miles per gallon and needed fewer tire replacements. At the end of one year, the company received a high trade-in allowance on new trucks.

"Furthermore," reports Mr. Ziegler, "the new trucks have a great advertising value. I believe they prove as beneficial to my business as full-page advertising. Appearance counts in advertising with a truck, and since few persons notice conservative shades, we find it pays to use striking colors. Our gleaming red-and-yellow trucks carry on their sides the red panel, 'Ziegler's Quality Meats,' with a blue ribbon running through the name.

"We carry this color angle in advertising even further. Every piece of meat larger than loaf size leaves our establishment wrapped in both cheesecloth and sanitary, monogrammed paper—all done up like a Christmas package!"

LARD RANGE UNCHANGED

No changes have been made in the daily fluctuation limits on futures transactions in lard and dry salt meats on the Chicago Board of Trade, according to an announcement by the directors of the Board. Fluctuation limits on some commodities, however, were cut as much as 50 per cent. The existing daily fluctuation limit on lard and dry salt meats is \$1 per 100 lbs.

DOES THE MEAT PACKER OF TODAY NEED A CHEMIST?

By C. ROBERT MOULTON
Consulting Editor, The National Provisioner

WANTED: Packing plant wants chemist. Object **QUALITY CONTROL.** Meat packing plant without a laboratory wishes to contact a young chemist without experience with a view to employing him on problems involving analysis, control and development of products. Address Box XYZ.

SO FAR as the writer knows, no advertisement, such as that shown above, ever appeared in a personal or help wanted column, for management of an industrial establishment approaches the matter of employing a chemist in a much more dignified and less public manner. However, it is a fact that a meat packing plant, which lacked a laboratory of any kind, not long ago employed a recently-graduated chemist, who had no experience, to install a laboratory and act as a packing-house chemist.

Another concern, which had no laboratory but had been using the services of a consulting chemist, decided to start a laboratory of its own. To this end it employed a young chemist with a Ph.D. degree in food technology and a year or two of experience in this field. The experiment with the inexperienced chemist proved a success, and the company that hired the more experienced man also feels that it is on the right road.

The use of chemists is not an innovation in the meat packing industry. In fact, their use by the largest companies in the industry goes back at least 40 years to the beginning of the twentieth century and in some cases has continued for 50 or 60 years. In the popular mind, the development of the great variety of packinghouse by-products is a proof of the use of a chemist, and his value is attested by the boast that the meat packer saves all but the squeal. A visit to the laboratories of any of the large packers should convince any one that these processors find it profitable to hire chemists. It should also set an example for smaller packers.

Cover a Broad Field

One of the things that impresses the visitor in a meat packing laboratory is that many items besides by-products are receiving the chemists' attention. In fact, the laboratory is supplied with other well-trained men, such as bacteriologists, physicists, engineers, mechanics, and even artists and photographers! Several rooms and a number of men are devoted to glues or gelatine; others are working on dog and cat food, foods for other pets and silver fox food. Tankage, meat meal, cracklings, bone meal and similar constituents of stock feeds or fertilizers are not neglected. A special laboratory works on fertiliz-

ers and their application to soils and crops.

Many types of laboratory animals are housed on the top floor of the building where outside runways and pens permit an out-of-doors life at times. These animals are used to determine the nutritive value of some of the special types of foods listed above. They may also serve, especially the monkeys, for testing edible product which has come under suspicion for the presence of food poisoning organisms. They may be used by the bacteriologist for other tests. Where pharmaceuticals are being made, many laboratory animals will be needed for testing the potency of products produced by that division.

Other laboratories work on soaps and detergents, tallow, greases, and oils for soap, lubricants, illuminants, cutting compounds, and other purposes. Horns, hoofs, bones, hides, wool and hair are receiving attention elsewhere. The packer may even have a model laundry where users of the company's soap products may bring some of their problems. The salesmen of such products receive much help in this way.

Research on Fat Quality

Edible fats and oils receive attention from another group of chemists. Not only are the raw materials analyzed, but the fats and oils are followed through all manufacturing processes to check on operations and insure the production of a high quality product. Means of improving the keeping qualities of the lard or other edible fat are studied. A modern bakery may test the actual use of the fats in bread, cake, doughnuts and crackers, and may work on the solution of other problems which the users of these fats may face.

It will be noted that the by-product and inedible fields have been left behind in this trip through the laboratory and that much attention is being given to manufactured edible products. In addition to the products named, the primary products—meat, sausage, meat loaves and canned meats—receive much attention from the chemists and other trained technical men.

The curing department keeps some chemists busy analyzing salt, sugar, nitrate, nitrite and other curing ingredients for impurities, inert material and water, in addition to the chief ingredients present. Dry curing and sweet pickle formulas are devised; compounded materials are analyzed after formulation to check on the actual contents; second or used pickles are examined and directions given concerning their use or reformulation, and all steps

in the curing process are followed and checked. Furthermore, cured meats are analyzed for their salt, nitrate, nitrite and sugar content. In the case of modern type hams, it is also necessary to determine water, protein and salt content in order to comply with Bureau of Animal Industry or state regulations concerning added water.

Spices, vinegar, prepared curing salts and other products used in curing and sausage making are examined for chemical ingredients, ash, and volatile and non-volatile ether extractable matter, as well as for color, odor and flavor.

Sausage Materials Tested

All trimmings going into sausage and other comminuted products are analyzed for water and protein so that their use, and the addition of ice, may be controlled so that the finished product complies with federal and state regulations concerning added water. This is especially necessary when the processor is trying to keep close to the limits prescribed in the regulations.

It is also the custom to test trimmings and other meats stored before use for soundness and sweetness. Looking at the product, or reaching down into the tierce to get a handful of meat for a nose test is not a good check on quality. Bacteria and enzymes can produce certain changes not apparent to the eye or nose but which show up later as discoloration in the finished product or off flavors.

Fat is one of the ingredients which may show early signs of changes; the acidity of the meat, caused by fat as well as constituents of the lean flesh, is worth determining. The chemist determines acidity in the trimmings or makes a Kreis test of the fatty portions. Total bacterial counts are sometimes made on the trimmings which help to indicate earlier abuse in handling.

Packages Must be Checked

Other laboratories may deal with materials used on or in meat loaves, canned meats and ready-to-serve meats. Not only do sugar and salt need attention as to purity and bacteriological content, but paper, carton liners and other wrapping materials coming into contact with meat may require examination for the presence of slime-forming organisms, oxidizing enzymes or chemicals capable of oxidizing the red pigment of meat to a green colored compound. This attention is especially necessary in the case of non-sterile canned products, such as canned spiced ham or canned luncheon meat.

Oxidizing chemicals used in the "white water" of a paper mill have been found to cause surface rancidity in an edible fat wrapped in the paper produced by this mill. In another case it appears likely that a similar factor caused green discoloration on the surface of a cured meat luncheon loaf that was cooked but not canned.

Many other ways in which the chemist and technical man can be useful are

(Continued on page 28.)

Typical Cost Data and Packing Layouts for Banding Frankfurts

PACKERS and sausage manufacturers who band frankfurts will find cost data in the accompanying table of value for comparative purposes. The data are based on using one heat seal band for each 1½ lbs. of frankfurts and applying the bands with a Dennison heat seal banding unit. A labor rate of 50c per hour applies.

These costs should not be considered as maximum or minimum, but rather as

perience. Cost of banding frankfurts will vary considerably in different plants, depending on conditions and the number of frankfurts banded per pound.

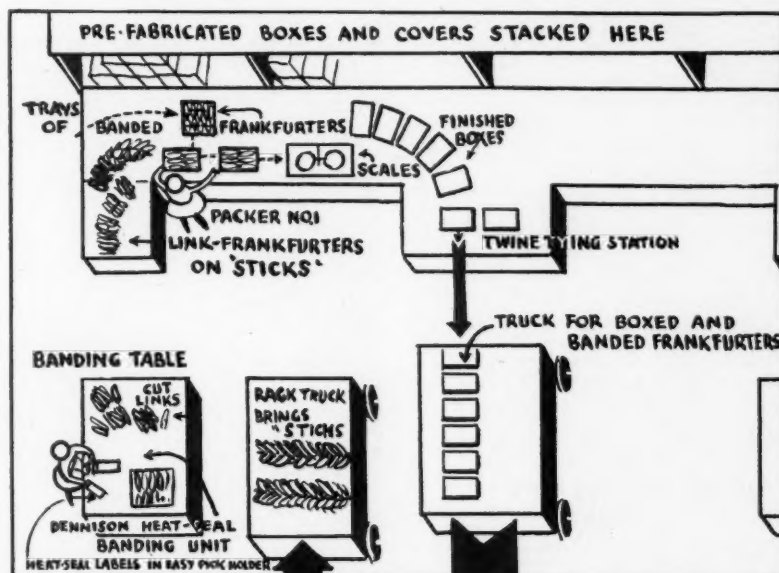
Packers and sausage manufacturers will also find it worth while to study the

suggested layouts for banding frankfurts with heat seal banding units. These may suggest ways of speeding up banding operations in their own plants. The layouts were developed by the research department of the Dennison Manufacturing Co. after studying banding operations and layouts in a great number of meat packing and sausage manufacturing plants. They have been planned so that a banding table can be added to the packing line without interfering with the regular set-up.

Banding tables are located apart

COST OF BANDING FRANKFURTS			
Based on using one band for each 1½ lbs. of product and an average labor rate of 50c per hour. Dennison 2-color bands in 1 MM lots cost 53c per M at time data was compiled.			
Production with Heat Sealing Unit			
	Per Hr. Rate	Cost per Hr.	
Bands	900	\$.45	
Pounds	1,350	.60	
Total cost per 1,350 lbs.			\$.98
Total Banding Cost in Pounds and Tons			
Per lb. of product			\$.00073
Per ton of product			\$1.46
Total Cost of Banding and Cartons			
(Not including packaging labor)			
	10-lb. Box	5-lb. Box	
Per lb. of product	\$.00273	\$.00373	
Per ton of product	\$5.46	\$7.46	
Based on cost of \$20 per M for 10-lb., two-piece boxes, and \$15 per M for 5-lb., two-piece boxes.			

average good results and within the limit of possibility in all plants employing workers with average skill and ex-

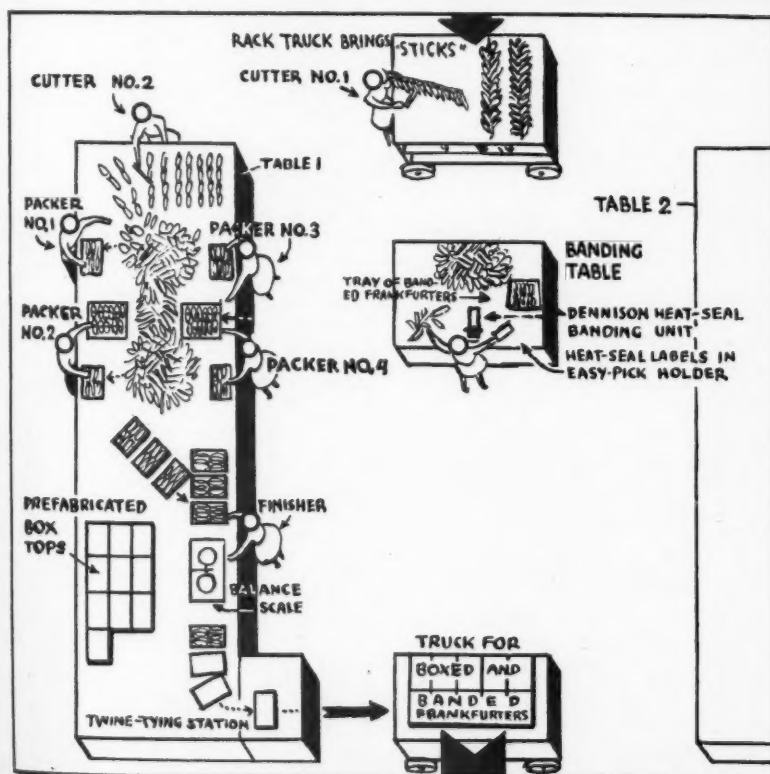


LAYOUT FOR PACKAGING CONTINUOUS LINKS

Packers Nos. 1 and 2 perform all steps in the packaging routine except heat sealing. Packer gets sticks of links from sausage trucks, packs into carton, weighs, closes carton and ties finished package. Banding operator applies heat seal bands and delivers trays of banded product to packers. These add a specified number of banded units to each box. One banding operator can supply several packing tables with banded product.

LAYOUT FOR PACKAGING CUT LINKS

Cutter No. 1 cuts bottom links on sticks brought into room on sausage truck. Cutter No. 2 takes sticks to tables and cuts top links, piling product near packers. Packers Nos. 1, 2, 3 and 4 inspect as they pack the frankfurts or similar sausage in boxes. Finisher check weighs each box after it is packed, closes the container and ties by hand or with a machine. Banding operator attaches heat seal band and fills trays with banded product which are carried to packers. One bander can supply three or more packing tables with banded product.



from the packing tables. A worker at each banding table performs the following operations:

1.—Obtains sticks of frankfurts or sausage from the trucks or cages and carries them to banding table.

2.—Separates frankfurts or sausage into single or double links.

3.—Bands each frankfurt.

4.—Puts banded frankfurts on trays for delivery to the packing tables.

The packaging set-up can usually be retained in its original form. Trays of banded frankfurts or sausage are delivered to the tables adjacent to the packers; they place in each layer packed a pre-determined number of the banded frankfurts or sausage. When the box is packed it is check weighed and finished.

In one plant where daily production averages 15,000 lbs. of frankfurts and sausage items, banding time varies from 11 to 13 employe hours using the method described. One banded unit is placed in each 1½ lbs. of product. In this case it is recommended that two banding tables and a third sealing unit be provided for peak loads.

Experience shows that girls are likely to be more suitable for this type of hand banding operation than men. Denison research workers recommend that they be considered for this type of work.

URGES RESTAURANTS PUSH MEAT

In a recent editorial, J. Dahl, editorial director of *Hotel Management and Restaurant Management*, advised restaurant operators to "feature and push the sales of meat (yes, even expensive steaks and chops priced to show a profit). Now more than ever, say doctors, it is necessary for most people to eat more foods that 'stick to the ribs.'"

The recommendation was made in connection with a current campaign by the restaurant publication to discourage restaurants from attempting to prescribe diets for patrons. The function of restaurants, according to the editorial, is to make available a wide selection of wholesome, nourishing foods, properly prepared, and to let patrons do their own choosing.

INTERNATIONAL ENTRIES

A large increase in the total number of animals listed for individual live-stock classes at the 1941 International Live Stock Exposition to be held in Chicago from November 29 to December 6, is reported by B. H. Heide, secretary-manager of the exposition. Entries in 12 of the 26 breeds to be featured this year are above those for the corresponding classes at the 1940 show.

Entries of six of the eight breeds in the hog competition show large gains over 1940, while the number of entries of the three breeds of beef cattle is the largest on record.

ARMY'S NEW PARACHUTE RATION

New forms of warfare call for new types of food and new methods of packaging. One development of this kind is the ration being worked out for the use of parachute troops. These soldiers cannot carry bulky rations and must have compact and nutritious concentrates to tide them over from the time of landing until other branches of the army catch up with them.

The new ration was developed in the Subsistence Research Laboratory, Chicago Quartermaster Depot.

tablet, and one stick of gum. The dinner unit has 4 oz. of biscuit, 4 oz. of canned luncheon meat, 2 oz. of dextrose, 19 grams of cold-water soluble coffee, three lumps of sugar, and one stick of gum. The supper unit contains 4 oz. of biscuit, 4 oz. of canned meat, lemonade powder and sugar sufficient for one pint of beverage, 2 oz. of the "D" ration, or nutritionally-fortified chocolate bar, and one piece of gum.

Total weight of the food items is 32.86 oz., and the day's ration furnishes

NEW PARACHUTE RATION

The task of developing new rations to meet every need for the proper feeding of the U. S. Army is being accomplished with remarkable success by the Chicago Quartermaster Depot's Subsistence Research Laboratory. The Army's new experimental ration for parachute troops and mechanized forces is an example of the work being done. Captain R. H. MacDonnell of the subsistence laboratory is shown displaying the three units which make up the ration. The three meals weigh 32.86 oz. and provide 3,725 calories for the soldiers.



The experimental parachute ration is divided into three units, one for each meal. Each unit when assembled measures 6½ in. by 3¼ in. by 1¼ in. The materials fit snugly into a rectangular container which must be waterproof and sufficiently firm to protect the contents but not rigid enough to injure the chute. He carries the ration in a specially designed pocket in his flying suit. The units can also be tucked into a corner in a tank or armored vehicle. Each item in the unit fits snugly in its place in the unit. For example, the pieces of sugar slide in at one end of the canned meat product and fit snugly under the bead of the can and between it and the end of the container.

The breakfast unit contains 4 oz. of biscuit, 4 oz. of canned veal loaf, soluble coffee and sugar sufficient for a pint of beverage, malted milk and dextrose

3,725 calories. The ration is adequate in protein, minerals, and vitamins with the exception of vitamin D. The vitamin B₁ content has not been stepped up for morale purposes. However, vitamin enrichment is still being considered.

Ingredients used in each item of the three ration units is a matter of importance. Easily available, natural foods are preferred when possible, although concentrates are not ruled out. Some items not ordinarily found in the menu, such as soybean flour, are utilized to give a balanced diet. The type D ration, or special chocolate bar, has been especially designed to carry more than mere energy-giving food.

Production of 6,000 rations of this type has just been approved, and the ration is being tested by parachute and armored force units under field conditions.

RFC LOANS TO PACKERS

Loans totaling \$5,753,941.76 to 122 business enterprises engaged in the manufacture of meat products were authorized by the Reconstruction Finance Corporation from February 2, 1932, to March 31, 1941, inclusive, of which a total of \$2,374,805.60 was disbursed, it is revealed by the RFC's report for the

current year first quarter, just made available in Washington.

In the entire classification of food products manufacturers, loans totaling \$39,235,037.77 were authorized to 877 business enterprises, with the amount disbursed totaling \$18,379,727.49. These figures do not include RFC loans to business enterprises in connection with national defense.

DO YOU KNOW



A hog, lacking respect for international problems, changed the boundary between the United States and Canada back in 1850—A porker wandered from the Canadian side of San Juan Island in Puget Sound and rooted up part of an American's potato patch. A bullet stopped the porker, but it took two governments to end the argument. The American paid for the pig, and to save further trouble, the governments moved the boundary out into the channel. (FAMILY CIRCLE MAGAZINE)



IN colonial days, the early settlers preserved meat by packing it in barrels of wet bran—Perhaps the results—or lack of them—spurred on invention of the modern cold storage plant.

DO YOU KNOW how to help retailers prevent waste?

Retailers favor meats delivered in Bemis Stockinette. This protection helps make them better profits. It gives meat a more appetizing appearance. It reduces waste due to trimming meats damaged in handling. Leading packing houses use Stock-

inette to protect quarters, rounds, calves, lambs, chucks, loins, hams, bacons, frankfurters, and wieners. Get the facts about this profit-insuring Bemis product today. Your request to our nearest office will bring facts and samples promptly.

BEMIS BRO. BAG CO.

420 Poplar Street, St. Louis, Mo.

OFFICES: Boston • Brooklyn • Buffalo
Chicago • Denver • Detroit • East
Pepperell • Houston • Indianapolis
Kansas City • Los Angeles • Louisville
Memphis



Minneapolis • New Orleans • New
York City • Norfolk • Oklahoma City
Omaha • Peoria • Pittsburgh • Salina
Salt Lake City • San Francisco • Seattle
Wichita



FOURTEEN FIRMS SHARE BONELESS BEEF AWARDS

Awards totaling \$511,142 for supplying 2,206,150 lbs. of frozen boneless beef to the U. S. Army were announced this week by the Chicago Quartermaster Depot. The awards were distributed among 14 packing companies under the "share-the-business" policy recently adopted by the Quartermaster Corps.

Invitations were also issued this week by the Chicago Depot for informal bids (negotiated contracts) on 1,854,140 lbs. of frozen boneless beef, 250,056 lbs. of canned D.C. bacon and 3,471,564 cans of miscellaneous meat products, includ-

ing canned corned beef hash, pork luncheon meat, Vienna sausage, sliced dried beef, pork sausage, meat and vegetable hash and meat and vegetable stew.

Firms participating in the boneless beef awards announced this week are:

FIRM	AMOUNT lbs.	VALUE
Armour and Company.....	767,210	\$176,042.82
Swift & Company.....	436,000	102,078.40
Wilson & Co.....	255,000	58,584.40
Geo. A. Hormel & Co.....	186,000	42,986.00
Cudahy Packing Co.....	140,000	32,502.00
Cook Packing Co.....	81,000	19,887.00
Cudahy Bros. Co.....	72,000	16,841.20
Mission Provision Co.....	65,940	12,681.60
Hygrade Food Products Co.....	50,000	11,675.00
Abraham Bros. Packing Co.....	50,000	11,485.00
Rath Packing Co.....	44,000	10,034.20
East Tennessee Packing Co.....	25,000	5,752.50
Houston Packing Co.....	22,000	5,007.20
Illinois Packing Co.....	22,000	5,005.00
Total	2,206,150	\$511,142.32

For Liquid-fill Check-Weighing Operations . . .



A smooth running shortening packaging operation in the F. Hilgemier & Brother Co. plant, Indianapolis, Ind.

Volumetric can and carton filling is hazardous . . . invites overweight as well as underweight containers. For twenty-five years now we have successfully demonstrated to packers that edible oils, lard, eggs and cottonseed shortening can best be packaged by sound, pre-determined, fraction-ounce check-weighing to insure profits. If you have a liquid-fill operation check your automatics often. Be safe and use EXACT WEIGHT Scales, especially built for the particular operation . . . corrosion treatment for longer life . . . trouble-free operation and speed. Write for full details for your plant.

THE EXACT WEIGHT SCALE COMPANY

400 West Fifth Ave., Columbus, Ohio

Exact Weight Scales

RESTRICT CELLOPHANE USE

In announcing a ban on many uses of cellophane "and similar transparent materials derived from cellulose" on November 8, the division of priorities, Office of Production Management, stated that further studies are being made "with a view to extending the curtailment to the packaging or manufacturing of food and tobacco products."

Gift wrappings, soda straws, cosmetics, soaps and hardware items are a few of the commodities affected by the limitation order, which was drafted by the division of civilian supply and issued by Donald M. Nelson, Director of Priorities. Large quantities of chlorine, phenol and glycerine, it explained, scarce materials vital to the national defense program, are employed in production of cellophane and similar transparent materials.

Users are given 60 days to exhaust present cellophane stocks, while suppliers who have already prepared stocks for customers "in such a way that they could not be used by persons unaffected by the order" are permitted the same time for disposal. Suppliers were ordered to notify their regular customers of the terms of the order.

LIGHT TRUCK OUTPUT CUT

Output of 1½-ton light trucks for civilian use in January, 1942, will be curtailed 35.9 per cent below production in the similar 1941 month under an order issued this week by Donald M. Nelson, director of priorities of the Office of Production Management.

Mr. Nelson's order extending the light truck production program from Dec. 31, 1941, to Jan. 31, 1942, includes a ban on the use of critical materials in bright finish or body trim, after Dec. 15, 1941. An identical prohibition recently was announced for passenger cars. Materials affected are copper, nickel, chrome and aluminum.

Simultaneously, Mr. Nelson issued orders extending from Dec. 31, 1941, to Jan. 31, 1942, the replacement parts program for passenger cars and light trucks. These orders set a stop quota for spare parts production and grant priority assistance in obtaining materials needed to assure continued operation of passenger cars and light trucks now on the roads.

FINANCIAL NOTES

The Great Atlantic & Pacific Tea Co. has declared dividends of \$1.50 and \$1.75 on its common and preferred stocks, respectively, both payable December 1 to shareholders of record on November 14.

Watch the Classified Advertisements page for bargains in equipment.



The tin can enlists for the duration

How Changes in America's Most Widely Used Containers Are Aid- ing National Defense.

YES, the tin can has "joined up." In fact, some of these containers will soon be appearing in new "uniforms."

The reason is this: Tin is one of America's most vital defense materials. To conserve this country's essential reserve supply of tin, the research scientists of the can makers' industry have developed and perfected changes in tin containers that will effect tremendous savings in this vital defense metal.

Take the coffee can, for instance. The vacuum-packed coffee can will soon

look slightly different. Its top and bottom are now being made of an enameled steel rather than the tin-plated steel formerly used. This change enables us to make a considerable saving of the tin normally used for coffee cans without sacrificing their ability to guard the freshness and flavor of your coffee.

Food cans, paint cans, oil cans

Practically every other tin container also has undergone changes, each according to its use and contents. An 80 per cent lead coating, instead of the usual lead and tin coating, is being used on cans for such things as paint, oil, gasoline.

On food cans, the tin coating has been reduced 10 per cent. Today's better, higher-grade steels make this possible.

(Note: The tin coating on food cans prevents rust on the outside and enables the side seam of the can to be soldered at high speed. It has never had anything to do with the wholesomeness of the food in the can.)

And through these changes you will be proud to know the can makers of America are conserving millions of pounds of tin a year.

And this tin—which has been saved—is now going straight to industries which are turning out the ships and planes and guns that will defend America! This is just a beginning. As rapidly as our laboratories can perfect new changes, new tons of tin will be diverted to defense.

AMERICAN CAN COMPANY
230 Park Avenue, New York, N. Y.

Up and down the MEAT TRAIL

Lease-Lend Shipments Boom Morrell Export Department

Increasing shipments of pork and lard to England have made a big change in the export department of John Morrell & Co.'s Sioux Falls plant, where 40 men are now kept busy, it was announced recently. Since May, the department has been busier than in a good many years. Prior to 1929, exports from the plant often ran as high as 500,000 lbs. of product per week, but the amounts dwindled to a fraction in recent years.

When the Federal Surplus Commodities Corp. began purchasing meat and lard for shipment to England under the lease-lend bill, Morrell officials found it necessary to provide and equip a room for the sole purpose of preparing and shipping meats for export.

Omaha Packing Firm Owns Defense Housing Project

The huge housing project which is under way at Omaha, Neb., designed to provide homes for thousands of workers to be employed in the city's Martin bomber assembly plant and other defense industries, is an undertaking of the Nebraska-Iowa Packing Co., which owns the meat packing plant operated at Omaha by Wilson & Co.

Upland Homes, Inc., as the project is named, contains 340 modern, medium-priced dwellings. It was started at the instance of the federal government, which requested the Nebraska-Iowa Packing Co. to build the homes on property belonging to the company in order to relieve a housing shortage.

Financing of the project was arranged so that "any profits accruing to Upland Homes, Inc., will go to the Nebraska-Iowa Packing Co., decreasing its liabilities, increasing its assets and providing additional dividends for the stockholders." J. N. Campbell, president of the packing company, A. W. Campbell, treasurer, and other directors of the firm are also housing plan directors.

Clausen to New Sales Post

L. N. Clausen, district manager for Armour and Company, Chicago, has been placed in charge of Armour branch house sales throughout the United States. He is succeeded as Chicago district sales manager by Charles H. Beltz, who has served as his assistant.

Mr. Clausen's career with Armour began at the age of 15, when he entered the organization as an office boy. In the ensuing 28 years, he has worked in virtually every department and has managed branches at Indianapolis, Rockford and Chicago.

Personalities and Events Of the Week

A. B. Challberg, formerly assistant superintendent of the Albany, Ga., plant of the Cudahy Packing Co., has been appointed superintendent of the company's Kansas City plant. He succeeds T. C. Boughan, resigned.

Cushing Packing Co., Cushing, Okla., opened for business recently under management of the new owners, R. L. Hashagen of Sapulpa and his two sons, Bob and Gene. The family is in the retail food field in Sapulpa and has operated an abattoir for many years.

Garland Wilson, vice president, Seitz Packing Co., St. Joseph, Mo., and president of the St. Joseph Kennel club, was in charge of arrangements for the dog show recently staged there by the club.

Joseph Cardono, Cudahy Packing Co., discussed fats and oils in connection with a panel on war effects on different industries at a meeting of the Home Economics club in Milwaukee on November 4. He said that supplies of these materials had always been ample, but that it is now necessary to ship larger quantities abroad.

Arthur Zitron, 30, sales manager of Zitron Bros., Inc., Milwaukee meat packing firm, was killed November 7 when his car struck a culvert during a snow storm near Kingman, Ind. He is survived by his wife, two children, his parents and a sister.

Charles Glen Beadenkopf, 60, president and treasurer, Beadenkopf Leather Co., Wilmington, Del., died at his home in that city on November 5.

Belfast, Ireland, employees of Kingan & Co., many of whom were bombed from their homes by Nazi warplanes last spring, recently received \$640 as the last installment of a donation of \$5,100 by company workers in the U. S., New York headquarters of Bundles for Britain, Inc., announced recently.

With the opening of the basketball season, Indiana's favorite winter sport, Hughes-Curry Packing Co., Anderson, Ind., which pioneered basketball broadcasting about ten years ago, is back on the air, capitalizing on interest in the game to get across some hard-hitting advertising messages for Chief Anderson brand meats.

Packer and resident order buyers who have been named as judges for the 1941 boys' and girls' calf club show sponsored by the St. Louis Live Stock Exchange include Thomas Combs and Thomas Price, Armour and Company, M. F. Beattie, Swift & Company, Harry Bischoff, St. Louis Independent Packing



HARTFORD RETAILERS RALLY AROUND MEAT

With one of the meat industry's striking new "natural vitamin" posters as a backdrop, meat retailers of Hartford, Conn., assembled at the Hotel Garde on November 4 to learn how the man behind the counter can do his share of promotion as the nationwide advertising and merchandising campaign enters its second year. Photo shows Gene Ferguson, American Meat Institute, addressing the meeting. Edward W. McAuley, Armour and Company, was program chairman.

Co., B. B. Trotter and Edgar Davis, Hunter Packing Co., Thomas Mullen, American Packing Co., William Wilson, Laclede Packing Co., Fullerton Smith, Krey Packing Co., D. A. Forgey, Sundheimer-Roche & Co., E. E. Dickerson and William Cunningham, Cunningham & Lacey.

Sayer & Co., Inc., announces its removal to its own building at 195 Wilson ave., Brooklyn, N. Y. Telephone number is Glenmore 5-3650.

H. C. Bohack Co., operator of a chain of food and meat markets in Brooklyn and Long Island, has opened four new supermarkets on Long Island.

The Brazilian "Pan Brand" products, imported by Stokby Co. of New York, are now distributed by Nyborg & Nelson, 841 3rd ave., New York, and Barthold Michels Son Co., 214 Fulton st., New York.

Norman E. Herlin, a Wisconsin representative of Armour and Company, passed away at his home in Beaver Dam on November 10. He was 40 years old.

An open house at the wholesale market of Wilson & Co., Omaha, Neb., at which the company's new Gela-Seald process of protecting fresh meats was demonstrated, brought out more than 300 interested retailers from Omaha and Council Bluffs.

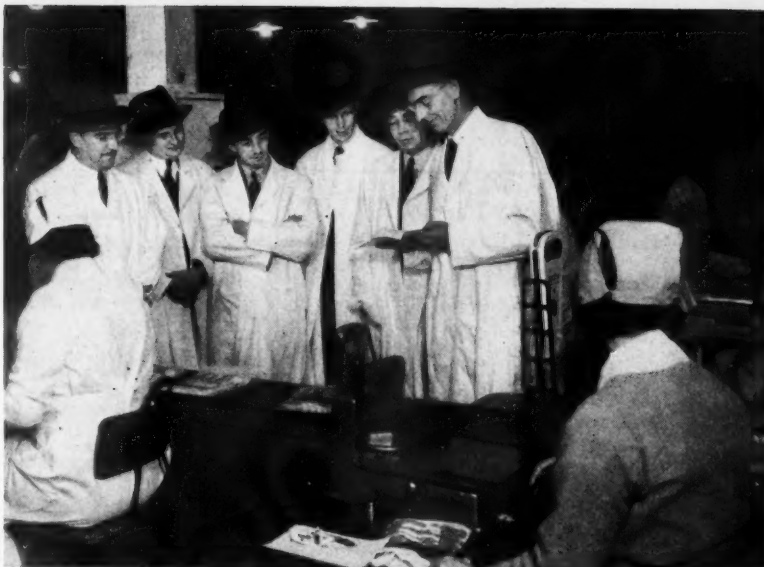
An all-time high price of \$1.80 per lb., highest for a baby beef in the 24-year history of the 4-H club junior livestock show at S. St. Paul, was paid recently for the grand champion steer of the 1941 show. Weighing 1,050 lbs., the Aberdeen-Angus yearling brought \$1,890 to his young exhibitor, Lawrence Cunningham of Pipestone, Minn.

Nelson R. Hand, a pioneer in the meat packing industry in the Lockport, N. Y., area, died on November 4 at his home, following a heart attack. Mr. Hand joined the sales division of the Klinck Packing Co. of Buffalo and covered western New York until his retirement several years ago.

T. C. Peck, mechanical superintendent of the St. Paul, Minn., plant of Swift & Company, recently attended the annual Bosses' dinner sponsored by the junior chamber of commerce, at which the organization pledged its support to a chamber of commerce campaign to fingerprint all citizens.

Dr. E. K. Bolton, chemical director of E. I. du Pont de Nemours & Co., was given the Chemical Industry Medal of 1941 at a joint meeting of the American section of the Society of Chemical Industry, the New York section of the American Chemical Society and the American Institute of Chemical Engineers in New York City on November 7. The award was made in recognition of his "valuable application of chemical research to industry."

Nathan A. Eisler, 65 wholesale and retail meat executive, died on November 3 at his home in Forest Hills, Borough of Queens, N. Y., following a brief illness. He was president of Nathan A. Eisler, Inc., a jobbing concern, and



RADIO MEN LEARN ABOUT MEAT AT KINGAN PLANT

W. R. Sinclair (right), president, Kingan & Co., Indianapolis, and J. W. McElligott (left), Kingan general sales manager, conduct a group of radio men through the 25-acre Kingan plant following signing of contract under which the company will sponsor a 52-week news broadcast over Station WFBM, Indianapolis. The visitors include (left to right) L. W. Lindow, manager, WFBM, Gilbert Forbes, newscaster, Don Menke, copy editor, and Lyle Ludwig, announcer.

headed a chain of retail markets on Long Island and in Westchester county.

Slaughtering operations have been resumed at the plant of the Madison

Packing Co., Brookings, S. D. The plant had been idle for a few weeks.

Thomas M. Conway, 69, Los Angeles, who died on November 5 at a local hospital, was associated with Armour and Company at Denver prior to his retirement five years ago. The body was returned to Denver for final rites and interment.

A new merchandising motion picture, "There's Gold in Meat," won enthusiastic acclaim from an audience of approximately 800 retail meat dealers who attended a meeting at the Hotel Alms, Cincinnati, on November 6, held under the auspices of local packers cooperating in the American Meat Institute advertising and merchandising campaign.

Atlas Packing Co., 3501 E. Vernon ave., Los Angeles, has opened a new dry rendering department capable of handling by-products from 80 cattle daily. The new department occupies a one-story concrete building which, with equipment, cost approximately \$20,000, according to Sam Hoffman, president.

John Hartmeyer, jr., sales official of Armour and Company at Chicago, accompanied by his son, John Hartmeyer III, went to Madison, Wis., on November 12 to celebrate the seventy-fourth birthday of his father, who has operated a meat market there for a number of years. The senior Hartmeyer began working for the market 57 years ago.

John Murphy, prominent Baltimore, Md., broker serving the meat packing industry, passed away in that city on November 6 after a heart attack. Although ill for some time, he had been handling affairs at the office as late as November 3.

Going Places . . .

Charles M. King, president and general manager, Southern California Meat Co., Ray Dishman, manager, Baldrige Packing Co., and Ike Hoffman, head of Hoffman Bros. Sausage Co., were members of the southern California meat packing industry who participated in a special train excursion which the Al Malaika shrine of Los Angeles made to Carlsbad Caverns National Park, N. M., on November 7.

George H. Damsel, general manager of the S. St. Joseph, Mo., plant of Armour and Company, and Mrs. Damsel recently wound up an extensive vacation in Mexico with some deep sea fishing in the Pacific at Acapulco, which is located about 300 miles southwest of Mexico City. Their trip took them into 12 of the country's 18 states.

Julius Lipton, president, Aromix Corp., Chicago, recently enjoyed several days at Havana, Cuba, on a combination business and pleasure trip.

M. Weiss, manager, Dubuque Packing Co., New York, spent several days at the company's Dubuque, Ia., headquarters last week.

R. R. Fahringer, fresh pork department, Wilson & Co., New York, is spending some time on a trip to Chicago, Kansas City, and other points in the Middle West.

There is no substitute for

KNOWING

**BY MAIL, AIR-MAIL or WIRE,
DAILY INFORMATION ON—
PROVISIONS**

Green and S. P. Reg. Hams
S. P. Boiling Hams
Green and S. P. Skd. Hams
Picnics, Green and S. P.
Bellies, Green and S. P.
D. S. Bellies, Clear and Rib
D. S. Fat Backs
D. S. Rough Ribs
Other D. S. Meats
Export Cuts
Fresh Pork Cuts
Barrelled Pork and Beef

LARD

Cash	Neutral
Refined	Futures

SAUSAGE MATERIALS

Pork Trimmings
Boneless Beef
Dressed Beef for Boning
Pork and Beef Offal
Beef Ham Sets

**TALLOW AND GREASE
OLEO OIL AND STEARINE
COTTONSEED OIL
HIDES AND CALFSKINS
FERTILIZER MATERIALS
MARKET STATISTICS**

Hog Markets
Provision Stocks
Export Shipments
Domestic Shipments

**THE NATIONAL
PROVISIONER**

is the market authority of the Meat
Packing Industry.

Only when you KNOW the markets can you sell or buy intelligently.

Subscribers to THE NATIONAL PROVISIONER DAILY MARKET SERVICE neither sell nor buy by "rule of thumb" methods. Theirs are no "hit or miss" transactions. They KNOW THE MARKET and sell or buy accordingly.

If you save only $\frac{1}{4}$ c per lb. by KNOWING the market you save \$75 on a car of product.

No wonder active traders watch the markets closely through THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Since it is an accepted basis of settlement in trading, you don't have to take anybody else's word for it.

If you save 1c per lb. by KNOWING the market you save \$300 on a car of product. And if you are not informed you may easily lose that amount.

And the same thing is true of the seller. If he KNOWS the market and he gets the market price he may get as much as \$300 per car additional in a difference of only 1c per lb. If he is not informed he can just as easily lose that much.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

Send for your sample copy and complete information today

**THE NATIONAL
Provisioner**

DAILY MARKET SERVICE

407 SOUTH DEARBORN STREET

CHICAGO, ILLINOIS

Pointers for Cold Weather Refrigeration Overhaul

THIS is the season when the load on the packinghouse refrigerating system eases up and the operating engineer and his crew start to plan general overhaul, major repairs, the installation of new equipment, relocation of ammonia and brine lines, etc.

If he is to do a thorough overhaul job, and overlook no important details of the work, the operating engineer must plan his campaign systematically. He should have a check list to which he can refer and on which he can rely for information as to what work is to be done and the work completed, inspected and certified as satisfactory. Unless such a check list is available, needed cleaning and repair jobs may be overlooked or parts may be replaced without inspection.

The value of a check list depends on the thoroughness with which it is compiled. It is particularly important to list all parts of the compressor on which there is wear. No part is so insignificant that it should be neglected.

Check Pumps and Motors

Included among the equipment which should receive attention during the general overhaul period are pumps and motors. These are vital elements in the refrigerating system and their failure, when all of the refrigerating capacity is required to handle the load in chill rooms and coolers, would interfere seriously with plant operations.

The well-constructed motor is an exceedingly reliable machine. Operating engineers sometimes take advantage of this fact and do not give them the attention they deserve. Good motor maintenance pays in longer life, more satisfactory operation and fewer failures with their accompanying expense and inconvenience.

Some pertinent information on electric motor care was given recently by F. B. Straight of the General Electric Co. Included were these suggestions:

"Unscheduled shutdowns are sometimes very costly, and periodic attention to motors and controls will pay dividends in terms of better performance and longer life. Maintenance should include cleaning and ventilating passages, cleaning and relubricating bearings and renewing protective coatings on windings and metal parts, since the action of corrosive substances in the ventilating air tends to bring about deterioration in the coating and eventually makes the parts vulnerable to moisture, dirt and oil.

"Although operating conditions will dictate the frequency of overhauling, a good average figure is approximately every two years for open and splash-proof motors (and controls in general cases). Totally enclosed motors and

controls, unless in extreme ambient conditions, should not need much attention.

"If possible the motors should be taken to a clean room for the reconditioning operations, and should be completely disassembled and carefully inspected to detect any damaged parts."

Inspect Pipe Insulation

Pipe insulation deserves careful inspection during the annual overhaul. Visual inspection does not completely fill the bill. The insulation should be examined carefully to find spots where it may be loose and sagging, or where there are thin areas. Bands should be inspected to determine whether or not they are tight, and the covering and the paint should be examined.

If new ammonia and brine lines are to be installed the engineer must determine whether to use welded joints or to make up the connections with fittings. The advantages of welding are apparent. A welded line can be insulated at less cost, is free of leaks, looks well and is to be preferred for permanent service. However, it is difficult to obtain skillful welders in many smaller communities and it usually does not pay the small plant to invest in welding equipment and keep a competent welder on the payroll. Therefore, ammonia and brine lines, as well as steam, air and water lines, made up with fittings are likely to be seen in smaller meat packing and sausage manufacturing plants for some time to come.

Too much care cannot be employed in constructing ammonia lines, particularly when making joints and connections. Approved piping and materials should be used in all cases and first class workmanship is essential.

Pipe threads should be sharp and clean. Such threads cannot be produced with worn dies and careless workmanship. Flanged joints need particularly careful workmanship. It is essential that flange bolts be of the correct length and diameter.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand November 1, 1941:

	Nov. 1, 1941 M lbs.	Nov. 1, 1940 M lbs.	Nov. 1 5-yr. av. 1936-40 M lbs.
Butter, creamery.....	186,268	105,106	126,494
Butter, packing stock.....	23	64	343
Cheese, American.....	158,044	124,783	106,967
Cheese, Swiss.....	6,093	5,141	5,223
Cheese, brick and Munster.....	1,069	807	857
Cheese, Limburger....	606	909	1,013
Cheese, all other varieties.....	23,044	12,823	10,706
Eggs, shell, cases.....	9,857	4,144	3,971
Eggs, frozen.....	153,622	111,815	105,247
Eggs, frozen, case equivalent.....	4,389	3,195	3,007
Eggs, case equivalent, both shell & frozen.....	8,246	7,339	6,978

ALL INDUSTRY SHOW DATE

Voting down a suggestion to suspend the fourth All-Industry Refrigeration and Air Conditioning Exhibition, the board of directors of the Refrigeration Equipment Manufacturers Association has announced definitely that the show will be held in the Stevens hotel, Chicago, January 12 to 15 inclusive. The directors declared that such industrial expositions are as necessary today as during normal times.

Quoting President Roosevelt's recent statement that, "Wherever people congregate, the story of defense must be presented," the board announced that the coming exhibition would show the industry's part in military and civilian defense.

Because of restrictions and allocations, this year's show cannot be expected to equal its enviable record as "one of the nation's most successful selling shows." However, it was pointed out that the need for bringing together in one place at one time everyone of importance in the industry was greater now than ever before.

"Only through a set-up such as is possible with a booth show can the contacts between the manufacturers and the members of the trade be made in an orderly and efficient manner," the directors said. "Regardless of how tough conditions may be, members of the trade will want more than ever to see executives from their sources of supply."

A. S. R. E. ANNUAL MEETING

The annual meeting of the American Society of Refrigerating Engineers will be held in St. Louis, Mo., from December 2 to 5 inclusive. Convention sessions will be held on Wednesday, Thursday and Friday, with the first day being given over to registration and entertainment.

Outstanding technical papers will include "Heat Transfer of Evaporating Freon in Tubes," by Carlyle M. Ashley; "Metals for Sub-Zero Temperatures," by L. H. Carr; "Recent Developments in Large Ammonia Absorption Systems," by R. L. Jones and J. R. Chamberlain, and "Allies of Refrigeration in Meat Preservation," by Dr. A. E. Ewell.

Members attending the convention will have a special opportunity to make a series of interesting inspection trips in St. Louis plants. An entertainment program has been arranged for the members and ladies.

WAREHOUSE CONSULTANT APPOINTED

Ralph Budd, transportation commissioner, recently announced the appointment of J. Raymond Shoemaker, president of the Hygeia Refrigerating Co., Elmira, N. Y., as consultant on refrigerated warehousing in the transportation division of the Office for Emergency Management. The appointment was ef-

fective on November 1, 1941.

Mr. Shoemaker will deal with problems relating to the handling and storage of perishable food products, including lend-lease commodities. He will work with the various procurement agencies of the government in the interest of seeing that their requirements are met and that the most economical and efficient use is made of available cold storage facilities to meet the needs of both domestic and export requirements.

Mr. Shoemaker is a past president of the Association of Refrigerated Warehouses and of the New York State Association of Refrigerated Warehouses.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand November 1, 1941, with comparisons:

	Nov. 1, 1941 M lbs.	Nov. 1, 1940 M lbs.	5-yr. av. 1936-40 M lbs.
Broilers	13,419	9,874	13,204
Fryers	14,897	10,383	9,256
Roasters	24,183	10,571	14,701
Fowls	29,745	28,931	18,889
Turkeys	8,097	11,870	6,625
Ducks	11,114	10,821	9,040
Miscellaneous	15,329	15,836	18,759
Unclassified poultry	11,787	9,771	1
Total	128,071	114,257	90,474

¹Carried under "miscellaneous poultry" previous to January 1, 1940.

Watch Classified page for good men.

NEW BOOKLET ON DIET

With public health playing an important role in America's defense, and with the government taking an active part in raising home dietetic standards, feeding



NEW CANCO BOOKLET

the family has become a more complex job for the housewife. She needs guidance in applying the new nutritional knowledge to her daily menu-planning.

"Help Make America Strong," a new booklet issued by the American Can Co.,

has been designed to tie in with the national nutritional program by helping the housewife plan meals which will meet her family's nutritional requirements. In addition to much nutritional information, it gives in non-technical language the data on balanced diets which were outlined at the Nutritional Conference for Defense, and interprets the information in terms of canned foods.

The booklet tells the basic factors of nutrition and gives the minimum components which should be included in the daily menu. It discusses energy, protein and protective foods, and explains in detail the needs for the different major vitamins and minerals. A full list of the commercially canned foods from which each of the essential food elements can be obtained is included in one section.

Twenty-eight sample daily menus with each day's three meals furnishing a perfect example of a balanced food supply, are the climax of the booklet. The menus are grouped under the four seasons of the year.

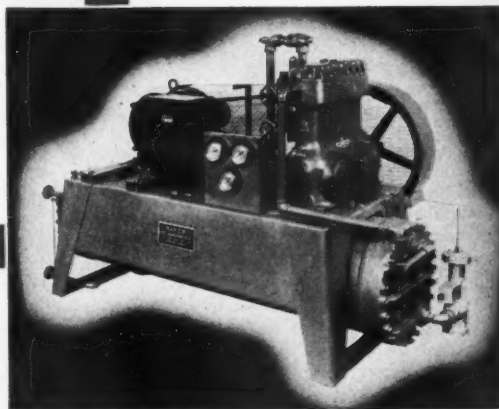
The booklet was prepared under the direction of Isabel N. Young, home economics director of American Can Co. It is available to home economics teachers and dietitians. More than 300,000 copies have been requested by leaders in the nutritional field as source material in the work of educating America's millions of homemakers in correct eating habits.

Particularly Popular with PACKERS!

HUNDREDS OF INSTALLATIONS PROVE PREFERENCE FOR BAKER SELF-CONTAINED AMMONIA UNITS

Of all the BAKER machines available for packing plant refrigeration, the self-contained ammonia unit pictured above has proved especially popular. Hundreds of these units are now in service all over the country. Their most extensive use is in the main plants of medium and small packing companies and branch plants of large companies.

Such popularity does not just happen. It is based on the



proven ability of the BAKER Ammonia Unit to deliver more per dollar invested than any other machine in this market, because of its modern design, high quality materials, precision manufacture, perfect balance, and flexibility of operation. Find out today what BAKER Refrigeration can do for your plant—in more efficient, more dependable, more economical operation—by writing to the BAKER factory or calling in the nearest BAKER representative.

BAKER ICE MACHINE COMPANY, INC.
1514 EVANS ST., OMAHA, NEBR. - Sales and Service in Principal Cities
AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS

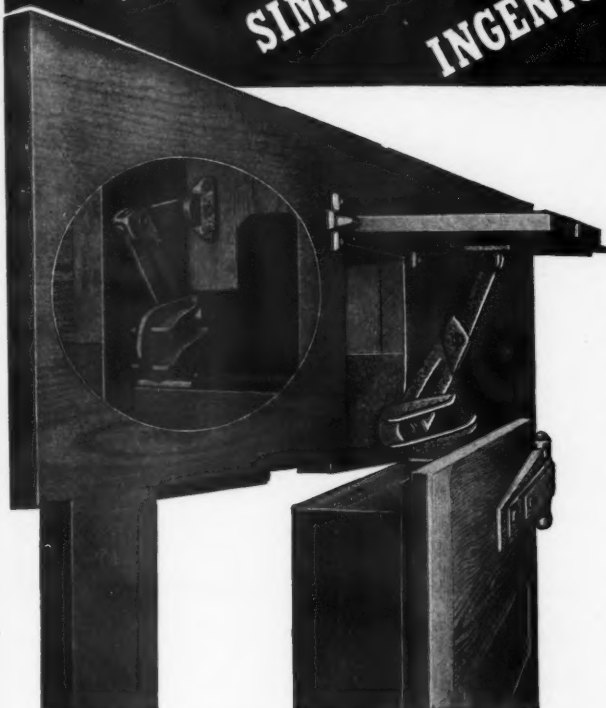
NEW!

SIMPLE!

INGENIOUS!

ATTRACTIVE!

PRACTICAL!



JAMISON NO. 600 AUTOMATIC TRACK-PORT- DOOR OPERATOR

Exit unsightly rods and bars on cold-storage doors.

Exit traffic delays caused by uncertain operation of track-port-doors.

JAMISON has developed the last word in track-port-door operating devices. For simplicity, sightliness and certain operation it's unequalled. Only three moving parts—all enclosed within the track port!

Merit-proved in the plant and in the field, it's now standard equipment on all new JAMISON-BUILT track doors. Also available for installation on doors already in service.

Consult nearest branch or address

JAMISON COLD STORAGE DOOR CO.

HAGERSTOWN, MARYLAND

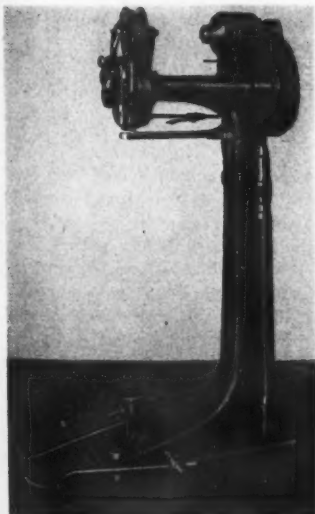
JAMISON, STEVENSON AND VICTOR DOORS



The BLISS BOX STITCHER

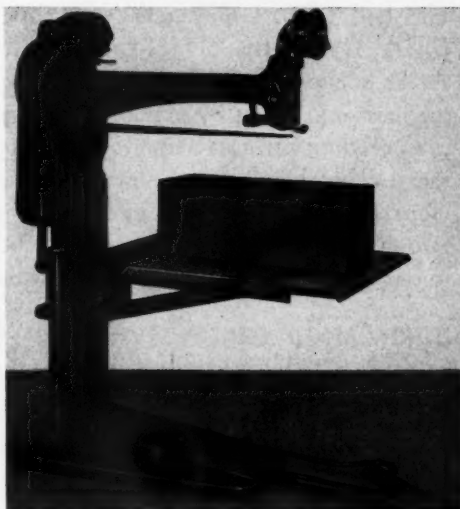
The BLISS TOP STITCHER

*These are the Wire Stitching Machines Most Widely Used
by Packers for Assembling and Sealing Their Millions of BLISS Boxes*



Sturdily built and equipped with the Bliss Heavy Duty Stitcher Head, these stitchers are recognized throughout the Packing Industry for their high operating speeds, convenience of operation, and durability—the most practical and economical machines for stitching the heavy solid fibre board used in Bliss Boxes.

Full details regarding their operation will be mailed at your request.



DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St.
Boston, 185 Summer St.

Dallas, J. F. Carter
5241 Bonita Ave.

Philadelphia, 5th & Chestnut Sts.
Cincinnati, 3441 St. Johns Place



HEEKIN
LITHOGRAPHED
METAL CONTAINERS
SELL

DEALERS AND CONSUMERS IMPRESSED BY COLORFUL ATTRACTIVELY DESIGNED CANS

HEEKIN Lithographed metal containers are outstanding for true color reproduction and beauty . . . they give your product a **QUALITY ATMOSPHERE**. HEEKIN has served packers with lithographed cans for every requirement. Let us assist you in making your present container more beautiful . . . more impressive. Let Heekin designers and color experts put more sales punch into your package. Write for information . . . no order too small nor too large to merit our close personal attention.

LITHOGRAPHED CONTAINERS PROVIDE EXTRA PROFIT and INCREASED SHORTENING SALES

Heekin Lithographed Container successes in every field should convince you of the advantages of an attractive Heekin Lithographed Container in the shortening field in preference to a carton.

THE HEEKIN CAN CO.
CINCINNATI, OHIO



NO NEW TRICKS TO LEARN

YOU JUST ADD STANGE C.O.S. SEASONING

This profit-formula is sure and simple:
Merely add Stange C.O.S. Seasoning to
your present formula. Ask the Stange
Chef to help you develop a seasoning blend exactly suited to
your individual requirements. It's flavor that brings 'em back for
more and you can give your products this sales appeal easily and
economically with Stange's Cream of Spice Seasoning. Write!

WM J. STANGE CO.

2536-40 W. MONROE ST., CHICAGO

Western { 923 E. 3rd St., Los Angeles

Branches { 1250 Sansome St., San Francisco



*Nirosta
Ham Boiler

The story behind ADELMANN'S nation-wide acceptance!

It's the ADELMANN results-in-operation that keep ham makers from coast to coast "sold" on Adelmham Ham Boilers. They're simple to operate, easy to handle, of rugged construction, designed for long service. Elliptical springs close aitch-bone cavity firmly, the non-tilting, self-sealing cover retains ham juices, shrinkage and operating time are greatly reduced. Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.

1916—OUR TWENTY-FIFTH ANNIVERSARY—1941

HAM BOILER CORPORATION

Office and Factory - Port Chester, N. Y. • Chicago Office - 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

Pork and Lard Stocks Down; Beef Holdings Show Increase

ALTHOUGH stocks of meat and lard in storage in the United States dropped more than 40 million lbs., respectively, during October, packers began their new fiscal year on November 1 with lard holdings the second largest on record for that date and pork and beef stores the largest for November 1 since 1936. Stocks of lard on November 1 totaled 173,366,000 lbs. compared with 214,299,000 lbs. on October 1 and 223,166,000 lbs. on November 1, 1940.

Total pork holdings on November 1 were down more than 57 million lbs. from the October 1 level, totaling 313,962,000 lbs. (including 11,046,000 lbs. of cured pork held by the FSCC) against 371,362,000 lbs. at the beginning of October and 303,712,000 lbs. on November 1, 1940.

Inspected hog slaughter during the packer year just closed totaled 47,674,000 head, or less than a million head under the 48,588,000 head killed in the 1939-40 packer year, while it is probable that pork and lard production in the 1940-41 year was very close to the preceding year's total. Although a considerable amount of this pork and lard was purchased by the FSCC for shipment to England, packers managed to move heavy tonnage into domestic consumption (much at higher prices) and closed their year with pork stocks not much above the November 1, 1940 level and lard holdings definitely lower.

This should be a healthy introduction to a year in which hog slaughter is expected to be the greatest on record.

Storage stocks in the United States on November 1, as reported by the U. S. Department of Agriculture:

	Nov. 1, '41 lbs.	Oct. 1, '41 lbs.	5 Yr. Av. lbs.
Beef, frozen....	75,510,000	60,442,000	32,181,000
in cure.....	11,616,000	9,773,000	10,417,000
Cured.....	3,210,000	3,151,000	3,745,000
Pork, frozen....	75,530,000	101,230,000	68,983,000
D.S. in cure..	38,540,000	52,987,000	30,421,000
D.S. cured....	27,104,000	42,381,000	27,595,000
S.P. in cure..	111,087,000	109,364,000	118,952,000
S.P. cured....	61,701,000	65,400,000	63,911,000
Lamb and mutton, frozen.....	4,759,000	4,063,000	2,791,000
Frozen and cured trimmings, etc.	63,114,000	63,581,000	57,764,000
Lard.....	173,366,000	214,299,000	115,768,000
Rendered pork fat.....	3,884,000	3,661,000
Product placed in cure during:	Oct. 1941	Oct. 1940	5 Yr. Av.
Beef, frozen....	46,170,000	25,958,000	26,104,000
Beef put in cure	7,745,000	8,198,000	7,630,000
Pork, frozen....	46,092,000	43,932,000	36,299,000
D.S. pork put in cure.....	36,856,000	35,708,000	30,747,000
S.P. pork put in cure.....	174,247,000	189,178,000	148,904,000
Lamb and mutton frozen.....	2,082,000	1,307,000	1,634,000

FSCC and SMA report that they hold 11,046,000 lbs. of cured pork in cold storage warehouses outside of processors' plants. These amounts are included in total stocks.

A great part of the decline in pork stocks during October occurred in D.S. pork, which dropped 29,724,000 lbs. during the month. Net withdrawals from frozen pork stores accounted for close to 26 million lbs. of the decline.

Stocks of frozen and cured beef showed a gain of 16,970,000 lbs. during

October, totaling 90,336,000 lbs. on November 1 against 73,366,000 lbs. on October 1. This was close to 42 million lbs. greater than the amount in storage on the same date last year.

The amount of pork and beef put into cure and frozen during October was slightly larger than in the same period a year earlier, totaling 311,110,000 lbs. compared with 302,974,000 lbs. Amount of pork put into D.S. cure and the freezer was considerably greater this year, but about 15 million lbs. less pork went into S.P. cure in October than in October, 1940. Beef frozen in October totaled 46,170,000 lbs., more than 20 million lbs. greater than the amount frozen in October, 1940.

Canada's Imports, Exports Showed Big Gain in 1940

Value of exports of meat and meat products from Canada during 1940 was \$70,085,222, an increase of \$25,784,843, or 58 per cent, over the figures for the previous year, according to the annual report of Canada's slaughtering and meat packing industry issued by the Dominion Bureau of Statistics.

Bacon, hams, shoulders and sides formed the bulk of the export items, rising from 210,364,112 lbs. in 1939, valued at \$32,656,049, to 387,076,704 lbs. in 1940, with a valuation of \$58,814,151. Hides and skins constituted an important group with a total export value of \$3,681,084.

Animal products and meats imported into Canada for consumption in 1940 were valued at \$26,993,937, an increase of \$9,191,819, or 52 per cent, over the preceding year. Principal items of import included wool in the grease and washed or scoured, \$11,879,748; hides and skins, \$6,180,839; pork, fresh, chilled or frozen, \$3,247,211, and sausage casings, \$1,166,651.

Combined value of animals slaughtered and materials used by the Canadian meat packing industry in 1940 was \$191,484,016, divided into the following principal classifications: Animals slaughtered, \$157,756,957; dressed meat purchased fresh or partially cured, \$13,857,577; poultry, \$3,442,744; vegetable and animal oils, \$5,947,028, and miscellaneous materials, \$10,479,710. A detailed breakdown of these items appeared in an earlier issue of THE NATIONAL PROVISIONER.

The province of Ontario, with 64 meat packing establishments, again headed all others in 1940 in number of employees, capital invested, wages and salaries paid, cost of animals slaughtered and materials used, and factory value of products sold.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on November 8, 1941:

	Week Nov. 8	Previous week	Same week '40
Cured meats, lbs.	24,823,000	22,110,000	18,280,000
Fresh meats, lbs.	44,141,000	63,608,000	58,886,000
Lard, lbs.	8,139,000	9,535,000	4,817,000

CUT-OUT RESULTS CONTINUE TO IMPROVE

(Chicago costs and prices, first three market days of week.)

Average hog costs were lower at Chicago during the three-day period this week (Tuesday being a holiday) than in the comparable period last week; the declines ranged from 21c per cwt. on light butchers to 18c per cwt. on heavies. Carlot and fresh pork markets were also lower, but the reductions in product values were only 13c per cwt. on light butchers, 8c per cwt. on mediums and 9c per cwt. for heavy hogs. Cut-out results improved on all three weights.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams.....	14.00	19.3	\$2.70	13.80	19.3	\$2.68	13.70	19.4	\$2.66
Picnics.....	5.60	17.5	.98	5.40	17.5	.95	5.40	17.5	.95
Boston butts.....	4.00	19.5	.78	4.00	19.3	.78	4.00	19.3	.78
Loins (blade in).....	9.80	20.1	1.97	9.60	20.1	1.93	9.60	19.7	1.89
Bellies, S. P.....	11.00	15.3	1.68	9.60	15.2	1.46	8.00	14.4	1.15
Bellies, D. S.....	2.00	10.9	.22	4.00	10.8	.43
Fat backs.....	1.00	7.5	.08	3.00	8.0	.24	4.20	8.5	.36
Flats and jowls.....	2.50	9.5	.24	2.80	9.5	.27	3.30	9.5	.31
Raw leaf.....	2.10	9.9	.21	2.20	9.9	.22	2.00	9.9	.20
P. S. lard, rend. wt.....	12.40	9.8	1.22	11.30	9.8	1.10	10.50	9.8	1.03
Spareribs.....	1.60	15.0	.24	1.50	12.5	.19	1.50	11.0	.17
Trimming.....	3.00	15.0	.45	2.80	15.0	.42	2.80	15.0	.42
Feet, tails, neckbones.....	2.0013	2.0013	2.0013
Offal and miscellaneous.....474747
TOTAL YIELD AND VALUE.....	60.00		\$11.15	70.00		\$11.04	71.00		\$10.95
Cost of hogs per cwt.....		\$10.18			\$10.24			\$10.26	
Condemnation loss.....		.05			.05			.05	
Handling and overhead.....		.61			.53			.48	
TOTAL COST PER CWT.....		\$10.84			\$10.82			\$10.79	
ALIVE.....		11.15			11.04			10.95	
TOTAL VALUE.....									
Profit per cwt.....		.31			.22			.16	
Profit per hog.....		.23			.11			.07	

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., November 13, 1941.

REGULAR HAMS

	Green	*S.P.
8-10	20 1/4	21
10-12	20 1/4	20 1/2
12-14	19 1/4	20 1/2
14-16	19 1/4 @ 19 1/2	20 1/2
16-18	19 1/4 @ 19 1/2	20 1/2

BOILING HAMS

	Green	*S.P.
16-18	19 @ 19 1/4	20 1/4
18-20	19 @ 19 1/4	20 1/4
20-22	19 @ 19 1/4	20 1/4
16-20 range	19 @ 19 1/4	20 1/4
16-22 range	19 @ 19 1/4	20 1/4

SKINNED HAMS

	Fresh & Fr. Fran.	*S.P.
10-12	20 1/4 @ 21	21 1/4
12-14	20 1/4 @ 20 1/2	21
14-16	20 1/4 @ 20 1/2	21
16-18	20 1/4 @ 20 1/2	21
18-20	20 1/4	21
20-22	20 1/4	21
22-24	20 1/4	21
24-26	20 1/4	20 1/2
26-28	20 1/4	20 1/2
28 up, No. 2's Inc.	20 1/4	20 1/2

PICNICS

	Green	*S.P.
4-6	17 1/4	18 1/4
6-8	17 1/4	18 1/4
8-10	17 1/4	18 1/4
10-12	17 1/4	18 1/4
12-14	17 1/4 @ 18	18 1/4
8 up, No. 2's Inc.	17 1/4 @ 18	18 1/4
Short shank, % @ 1/2 c over.		

GREEN AMERICAN BELLIES

18-20	13
20-22	12 1/4

BELLIES

(Square Cut Seedless)

	Green	*D.C.
6-8	15 1/4	16
8-10	15 1/4	16
10-12	15 1/4	16
12-14	14 1/4	15 1/4
14-16	14 1/4	15 1/4
16-18	14 1/4	15 1/4

*Quotations represent No. 1 new cure.

D. S. BELLIES

	Clear	Rib
16-18	12 1/2	11 1/2 @ 12
18-20	11 1/2	11 1/2
20-22	11 1/2 @ 12	11 1/2
22-24	11 1/2	11 1/2
24-26	11 1/2	11 1/2
26-28	11 1/2	10 1/2
28-30	10 1/2	10 1/2
30-32	10 1/2	10 1/2
32-34	10 1/2	10 1/2
34-36	10 1/2	10 1/2
36-38	10 1/2	10 1/2
38-40	10 1/2	10 1/2
40-50	10 1/2	10 1/2

D. S. FAT BACKS

6-8	8 1/2
8-10	9
10-12	9 1/4
12-14	9 1/4
14-16	9 1/4
16-18	10
18-20	10 1/2
20-22	11

OTHER D. S. MEATS

Regular plates.....6-8	12 1/4 n
Clear plates.....4-6	8 1/2
D. S. jowl butts.....	10 1/2
S. P. jowls.....	10 1/2
Green square jowls.....	12
Green rough jowls.....	9 1/2 @ 10

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Nov. 8.....	9.82 1/2 n	9.87 1/2 n	10.25 n
Monday, Nov. 10.....	9.82 1/2 n	9.87 1/2 n	10.25 n
Tuesday, Nov. 11, Holiday	No Market		
Wednesday, Nov. 12.....	9.82 1/2 n	9.87 1/2 n	10.25 n
Thursday, Nov. 13.....	9.75 n	9.75 n	10.25 n
Friday, Nov. 14.....	9.87 1/2 n	9.92 1/2 b	10.25 n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.....	11 1/2
Kettle rend., tierces, f.o.b. Chgo.....	12 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.....	12 1/2
Neutral, tierces, f.o.b. Chgo.....	11 1/2
Shortening, tierces, c.a.f.....	15 1/2

Havana, Cuba Pure Lard Price

Wednesday, November 12.....	15c
-----------------------------	-----

FUTURE PRICES

SATURDAY, NOVEMBER 8, 1941

	Open	High	Low	Close
LARD:				
Dec.	9.80	9.82 1/2	9.80	9.82 1/2
Jan.	10.05	10.05	9.97 1/2	10.00 b
Mar.	11.35	11.35	11.25	11.27 1/2
May	11.55	11.55	11.45	11.47 1/2 b
Sales: Dec. 18; Jan. 15; Mar. 14; May 8; total, 55 sales.				
Open interest: Dec. 1,094; Jan. 862; Mar. 378; May 174; total 2,503 lots.				

MONDAY, NOVEMBER 10, 1941

LARD:				
Dec.	9.75	9.85	9.75	9.80 b
Jan.	9.92 1/2	10.02 1/2	9.92 1/2	9.97 1/2 b
Mar.	11.20	11.25	11.15	11.20 b
May	11.40	11.45	11.40	11.45
July				
Sales: Dec. 17; Jan. 19; Mar. 13; May 6; total, 55 sales.				
Open interest: Dec. 1,079; Jan. 865; Mar. 375; May 174; total, 2,493 lots.				

TUESDAY, NOVEMBER 11, 1941

Armistice Day. No Market.

WEDNESDAY, NOVEMBER 12, 1941

LARD:				
Dec.	9.80	9.80	9.52 1/2	9.62 1/2 ax
Jan.	9.95	9.95	9.67 1/2	9.75
Mar.	11.20	11.20	10.92 1/2	11.00 ax
May	11.42 1/2	11.45	11.10	11.22 1/2
July				
Sales: Dec. 58; Jan. 70; Mar. 34; May 53; total, 215 sales.				
Open interest: Dec. 1,040; Jan. 842; Mar. 387; May 177; total, 2,455 lots.				

THURSDAY, NOVEMBER 13, 1941

LARD:				
Dec.	9.62 1/2	9.75	9.60	9.75
Jan.	9.77 1/2	9.90	9.75	9.87 1/2-90
Mar.	10.95	11.10	10.95	11.10 b
May	11.20	11.30	11.20	11.30 b
Sales: Dec., 48; Jan., 38; Mar., 34; May, 7; total, 122 sales.				
Open interest: Dec., 1,018; Jan., 841; Mar., 404; May, 182; total, 2,445 lots.				

FRIDAY, NOVEMBER 14, 1941

LARD:				
Dec.	9.85	9.90	9.80	9.85 ax
Jan.	9.95-97 1/2	10.05	9.95	9.97 1/2
Mar.	11.15	11.27 1/2	11.15	11.20
May	11.35	11.45	11.35	11.42 1/2

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
407 S. Dearborn St., Chicago, Ill.
Please send me reprints on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 30c stamp.

The Meat Plant Chemist

(Continued from page 14.)

disclosed on such a trip. These include the testing and analysis of various supplies—coal and gasoline, lubricating oil, ink, and a host of other things. It is easy to see that the big packer makes good use of his chemists.

How does the small meat packer or sausage manufacturer react to this array of potential utility? He may be confused and even become expense-frightened and convinced that the chemist is not for such as he. It may pay the large packer, but how can the small packer get enough from his chemist and laboratory to make it worthwhile? The big packer may need the chemist to perform various services and the size of his organization may make it necessary to maintain laboratory control over quality.

The smaller packer believes he is closer to his operations and knows how to train his men to do a good job. Besides, he is making a fine product—none better—and he never has any trouble.

The answer to the last statement is, in modern slang, "Oh, Yeah!" Answers to some of the other points of view will be given in later articles.

FSCC Purchases

Meat industry products purchased by the Federal Surplus Commodities Corp. from March 15 through October 31, 1941 were as follows: Lard, 271,336,524 lbs.; canned pork products, 171,454,088 lbs.; cured and frozen pork products, 213,547,060 lbs.; hog casings, 1,422,725 100-yard bundles; dried beef, 11,000 lbs.; beef bungs, 157,500 pieces; canned chicken, 1,379,688 lbs.; oleo oil, 896,000 lbs., and oleomargarine, 1,120,000 lbs.

Purchases on November 14 by the Federal Surplus Commodities Corp. consisted of 3,950,000 lbs. of cured pork, 8,068,000 lbs. of canned pork, 8,104,016 lbs. of lard, 49,500 100-yd. bundles of hog casings and 28,400 pieces of beef bungs.

MEAT IMPORTS AT NEW YORK

Imports for the period October 30 to November 5, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina—Canned corned beef.....		20,646
—Canned corned beef hash.....		16,900
Brazil—Canned corned beef.....		17,550
Canada—Liverpaste in tins.....		675
—Pork sausage.....		1,250
—Fresh chilled lamb livers.....		275
—Dry salt pork.....		35,972
—Frozen beef livers.....		734
Cuba—724 carcasses fresh chilled beef.....		228,287
—Fresh chilled beef cuts.....		8,539
—Fresh frozen beef cuts.....		9,600
—Canned corned beef.....		1,614
—Fresh frozen pork.....		1,925
Paraguay—Beef extract in tins.....		581
—Beef liver powder in tins.....		

A meal without Meat

is a meal incomplete

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Nov. 12, 1941	Cor. week, 1940
		per lb.	per lb.
Prime native steers—			
400-600	20	@20 1/2	21
600-800	19 1/2	@20	21 1/4
800-1000	18	@18 1/2	21 1/4
Good native steers—			
400-600	18	@18 1/4	19
600-800	17	@17 1/2	19
800-1000	16 1/2	@17	19
Medium native steers—			
400-600	16 1/2	@17	17 1/2 @18
600-800	16	@17 1/4	17 1/4
800-1000	15 1/2	@16 1/2	17 1/4 @18 1/4
Heifers, good, 400-600	18 1/2	@19	12 @12 1/2
Cows, 400-600	12 1/2	@13	21
Head quarters, choice	17		16
Fore quarters, choice	17		24

Beef Cuts

Steer loins, choice, 60/65	26	unquoted
Steer loins, No. 1	24	35
Steer loins, No. 2	23	32
Steer short loins, choice, 30/35	23	unquoted
Steer short loins, No. 1	27	45
Steer short loins, No. 2	25	35
Steer loin ends (hips)	24	30
Steer loin ends, No. 2	23	29 1/2
Cow loins	18	18
Cow short loins	18	20
Cow loin ends (hips)	18	20
Steer ribs, choice, 30/40	22	unquoted
Steer ribs, No. 1	21	28
Steer ribs, No. 2	19	25
Cow ribs, No. 2	15	12 1/2
Cow ribs, No. 3	14	12
Steer rounds, choice, 80/100	19	unquoted
Steer rounds, No. 1	18 1/2	19
Steer rounds, No. 2	18	18 1/2
Steer chuck, choice, 80/100	17	unquoted
Steer chuck, No. 1	16 1/2	17
Steer chuck, No. 2	16	17
Cow rounds	16	14
Cow chuck	14 1/2	13 1/2
Steer plates	10 1/2	11
Medium plates	10 1/2	10 1/2
Briquets, No. 1	13 1/2	16
Cow navel ends	11	8 1/2
Steer navel ends	9	8 1/2
Fore shanks	11	9 1/2
Head shanks	9	7
Strip loins, No. 1 bms	62	72
Strip loins, No. 2	40	40
Sirloin butts, No. 1	33	33
Sirloin butts, No. 2	27	22
Beef tenderloins, No. 1	60	68
Beef tenderloins, No. 2	58	66
Rump butts	26	15
Flank steaks	27	26
Shoulder clods	19	16
Hanging tenderloins	16	18
Insides, green, 12/18 range	21	18 1/2
Outsides, green, 8 lbs. up	20	16 1/2
Knuckles, green, 8 lbs. up	20 1/2	18

Beef Products

Brains	9	7
Hearts	15	10
Tongues	18	18
Sweetbreads	15	14
Or-tail	10	9
Fresh tripe, plain	8	5
Fresh tripe, H. C.	12	10
Livers	22	20
Kidneys	28	9

Veal

Choice carcass	20	16 @17
Good carcass	19	14 @15
Good saddles	24	20
Good racks	16	14
Medium racks	14	11

Veal Products

Brains, each	12	10
Sweetbreads	32	30
Calf livers	55	53

Lamb

Choice lambs	19 1/2	16
Medium lambs	17 1/2	15
Choice saddles	24	20
Medium saddles	23	19
Choice fores	17 1/2	12
Medium fores	15 1/2	11
Lamb fries	25	22
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	8	6
Light sheep	11	7
Heavy saddles	10	9
Light saddles	13	10
Heavy fores	6	4
Light fores	9	6
Mutton legs	15	12
Mutton loins	12	8
Mutton stew	8	4
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	22	15
Picnics	19	10 1/4
Skinned shoulders	19	11 1/4
Tenderloins	35	28
Spareribs	16 1/2	12
Back fat	11 1/2	7
Boston butts	21	13
Boneless butts, cellar	24 1/2	18
trim, 2 @4	4	8
Hocks	16	8
Tails	10	5
Neck bones	6	3
Slip bones	10	7
Blade bones	10	7
Pigs' feet	4	2 1/2
Kidneys, per lb.	9 1/2	4
Livers	10	8
Brains	9	7
Ears	5	4
Snouts	10	4
Heads	7	6
Chitterlings	7 1/2	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @16 lbs.	24 1/2 @25 1/2
Fancy skinned hams, 14 @16 lbs.	25 1/2 @26 1/2
Standard reg. hams, 14 @16 lbs. plain	23 1/2 @24 1/2
Picnics, 4 @8 lbs. short shank, plain	21 @22
Picnics, 4 @8 lbs. long shank, plain	20 1/2 @21 1/2
Fancy bacon, 6 @8 lbs. plain	24 1/2 @25
Standard bacon, 6 @8 lbs. plain	22 @23
No. 1 beef sets, smoked	
Insides, 8 @12 lbs.	41 @42
Outsides, 5 @9 lbs.	38 @39
Knuckles, 5 @9 lbs.	37 @38
Cooked hams, choice, skin on, fattened	40
Cooked hams, choice, skinned, fattened	43
Cooked hams, skin on, fattened	40
Cooked picnics, skinned, fattened	38 1/2

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	\$9.00
Regular tripe, 200-lb. bbl.	\$27.50
Honeycomb tripe, 200-lb. bbl.	\$30.00
Pocket honeycomb tripe, 200-lb. bbl.	\$35.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$20.50
80-100 pieces	20.25
100-125 pieces	19.50
Clear plate pork, 25-35 pieces	19.50
Bean pork	24.00
Briquet pork	29.00
Plate beef	24.00
Extra plate beef	24.50

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	14 1/2 @15
Special lean pork trimmings 95%	22 1/2 @23 1/2
Extra lean pork trimmings 95%	27
Pork cheek meat (trimmed)	13
Pork hearts	9
Pork livers	13 1/2
Native boneless bull meat (heavy)	16 1/2 @17
Boneless chucks	15 1/2 @16
Shank meat	15 1/2 @16
Beef trimmings	12 1/2 @12 1/2
Dressed canners, 350 lbs. and up	10 1/2
Dressed canner cows, 400-450 lbs.	11
B. C.ologna bulls, 600 lbs. and up	12 1/2 @13
Tongues, No. 1 canner trim.	14

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	30
Country style sausage, fresh in link	25 1/2
Country style sausage, fresh in bulk	23 1/2
Country style sausage, smoked	29 1/2
Frankfurters, in sheep casings	29
Frankfurters, in hog casings	29
Skinned frankfurters	27
Bologna in beef bungs, choice	23
Bologna in beef middles, choice	23 1/2
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	28 1/2
Head cheese	18 1/2
New England luncheon specialty	29 1/2
Mixed luncheon specialty, choice	24 1/2
Tongue and blood	26
Blood sausage	22
Souse	24 1/2
Polish sausage	28

DRY SAUSAGE

Cervelat, choice, in hog bungs	45
Thuringer	25
Farmer	36
Holsteiner	36
B. C. salami, choice in hog bungs	42 1/2
Milano, salami, choice in hog bungs	43
B. C. salami, new condition	25 1/2
Frisches, choice, in hog middles	42
Genoa style salami, choice	50
Pepperoni	40 1/2
Mortadella, new condition	24 1/2
Cappicola	50 1/2
Italian style hams	41

CURING MATERIALS

Nitrite of soda (Chgo. w'hee. stock).	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dist. refined granulated	8.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	5.25
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	4.90
Dextrose, in car lots, per cwt. (cotton)	4.57
in paper bags	4.52

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	20
Domestic rounds, 140 pack	36
Export rounds, wide	45
Export rounds, medium	22
Export rounds, narrow	22
No. 1 weasands	22
No. 2 weasands	04
No. 1 bungs	16
No. 2 bungs	12
Middles, regular	60
Middles, select, 2 @2 1/2 in.	60
Middles, select, extra, 2 1/2 in.	65
and up	10
Dried or salted bladders:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25

Pork casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.25
Medium, regular	1.95
English, medium	1.65
Wide, per 100 yds.	1.45
Extra wide, per 100 yds.	.50
Export bungs	20
Large prime bungs	16
Medium prime bungs	12
Small prime bungs	08 1/2
Middles, per set	10

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole Ground
Allspice, prime	25
Resifted	24
Chili pepper	32
Powder	31
Cloves Amboyana	28
Zanzibar	18 1/2
Ginger, Jamaica	40
African	31
Mace, Fancy Banda	58
East Indies	52
East & West Indies Blend	56
Mustard flour, fancy	34
No. 1	22
Nutmeg, fancy Banda	22
East Indies	17 1/2
East & West Indies Blend	21
Paprika, Spanish	9
Pepper Cayenne	51
Red No. 1	38
Black Malabar	11
Black Lampung	7 1/2
Pepper, white Singapore	12
Mustak	12 1/2
Packers	13

SEEDS AND HERBS

	Ground
	Whole for Saus.
Caraway seed	1.12
Celery seed, French	1.23
Cominos seed	20
Coriander Morocco bleached	18
Coriander Morocco natural No. 1	17 1/2
Mustard seed, fancy yellow	28
American	14
Marjoram, French	78
Oregano	12

(Continued on page 30.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2217 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy	18 1/2 @ 19
Choice, native, light	19 @ 20 1/2
Native, common to fair	17 1/2 @ 18

Western Dressed Beef

Native steers, good, 600-800 lbs.	17 1/2 @ 18 1/2
Native choice yearlings, 400-600 lbs.	18 @ 19
Good to choice heifers	16 1/2 @ 18
Good to choice cows	14 @ 15
Common to fair cows	13 @ 14
Fresh bologna bulls	15 @ 16

BEEF CUTS

	Western	City
No. 1 ribs, prime	24 @ 25	23 @ 24
No. 2 ribs	23 @ 24	21 @ 22
No. 3 ribs	21 @ 22	16 @ 18
No. 1 loins, prime	23 @ 24	24 @ 25
No. 2 loins	22 @ 23	22 @ 23
No. 3 loins	20 @ 21	18 @ 19
No. 1 hinds and ribs	22 @ 23	19 @ 20
No. 2 hinds and ribs	20 @ 21	18 @ 19
No. 1 rounds	18 @ 19	18 @ 19
No. 2 rounds	17 @ 18	17 @ 18
No. 3 rounds	16 @ 17	15 @ 16
No. 1 chucks	18 @ 19	19 @ 20
No. 2 chucks	17 @ 18	17 @ 18
No. 3 chucks	14 @ 15	14 @ 16
Rolls, reg. 4@6 lbs. av.	27	27
Rolls, reg. 6@8 lbs. av.	25	25
Tenderloins, steers	35	35
Tenderloins, cows	35	35
Tenderloins, bulls	40	40
Shoulder clods	21	21

DRESSED VEAL

Good	18 1/2 @ 19 1/2
Medium	17 1/2 @ 18 1/2
Common	16 1/2 @ 17 1/2

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice	20 @ 21
Genuine spring lambs, good to medium	19 @ 20
Genuine spring lambs, medium	17 1/2 @ 19
Sheep, good	9 @ 11
Sheep, medium	7 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in	\$15.75 @ 16.00
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in	17.00 @ 17.25

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10@12 lbs.	21 1/2 @ 22	20 @ 21
Shoulders, 10@12 lbs. av.	20 @ 21	20 @ 21
Butts, regular, 4-6 lbs.	21 @ 22	21 @ 22
Hams, regular, fresh, 10@12 lbs. av.	22 @ 23	22 @ 23
Hams, skinned, fresh, 10@12 lbs.	23 @ 24	23 @ 24
Picnics, fresh, 6@8 lbs.	19 @ 20	19 @ 20
Pork trimmings, extra lean, 90-95%	27 @ 28	27 @ 28
Pork trimmings, regular 50% lean	16 @ 17	16 @ 17
Spareribs, medium	16 @ 17	16 @ 17

	City
Pork loins, fresh, 10@12 lbs.	24 @ 25
Shoulders, 6@10 lbs. av.	23 @ 24 1/2
Butts, regular, 1 1/2 @ 3 lbs.	29 @ 30
Hams, regular, fresh, 10@12 lbs.	23 @ 24 1/2
Hams, skinned, fresh, 10@12 lbs.	25 @ 25 1/2
Picnics, fresh, 4@6 lbs.	19 1/2 @ 20
Pork trimmings, extra lean 90@95%	29 @ 30
Pork trimmings, reg. 50% lean	17 1/2 @ 18 1/2
Spareribs, medium	19 @ 20
Boston butts	23 @ 24

COOKED HAMS

Cooked hams, choice, skin on, fattened	47
Cooked hams, choice, skinless, fattened	48

SMOKED MEATS

Regular hams, 8@10 lbs. av.	26 1/2 @ 27 1/2
Regular hams, 10@12 lbs. av.	26 1/2 @ 27 1/2
Regular hams, 12@14 lbs. av.	25 1/2 @ 26 1/2
Skinned hams, 10@12 lbs. av.	26 @ 27
Skinned hams, 12@14 lbs. av.	26 @ 27
Skinned hams, 14@16 lbs. av.	25 1/2 @ 26 1/2
Picnics, 4@6 lbs. av.	23 @ 24
Picnics, 6@8 lbs. av.	22 @ 23
Bacon, boneless, western	25 @ 26
Bacon, boneless, city	24 @ 25
Beef tongue, light	22 @ 23
Beef tongue, heavy	29 @ 30

BUTCHERS' FAT

Shop fat	\$3.50 per cwt.
Breast fat	4.50 per cwt.
Edible suet	5.25 per cwt.
Inedible suet	5.00 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	23	3.20	3.35	3.40	3.70
Prime No. 2 veals	21	2.90	3.05	3.10	3.30
Buttermilk No. 1	18	2.70	2.85	2.90
Buttermilk No. 2	17	2.55	2.70	2.75
Branded gruby	12	1.75	1.80	1.85	2.00
Number 3	12	1.75	1.80	1.85	2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, November 12, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$18.50 @ 20.00			
500-600 lbs.	18.00 @ 19.00		\$18.50 @ 19.50	
600-700 lbs. ²	17.00 @ 18.00	\$17.50 @ 18.00	17.50 @ 18.50	\$18.50 @ 19.50
700-800 lbs. ²	16.50 @ 17.50	17.00 @ 18.00	17.00 @ 18.00	18.00 @ 19.00
STEER, Good:				
400-500 lbs. ¹	17.50 @ 19.00			
500-600 lbs.	17.00 @ 18.00		17.50 @ 18.50	
600-700 lbs. ²	16.50 @ 17.00	16.50 @ 17.50	16.50 @ 17.50	17.50 @ 18.50
700-800 lbs. ²	16.00 @ 16.50	16.00 @ 17.00	16.00 @ 17.00	17.00 @ 18.00
STEER, Commercial:				
400-600 lbs. ¹	14.50 @ 16.50		14.50 @ 16.00	15.50 @ 16.50
600-700 lbs. ²	14.50 @ 16.00	15.00 @ 16.00	14.50 @ 16.00	16.00 @ 17.50
STEER, Utility:				
400-600 lbs. ¹	13.00 @ 14.50	14.00 @ 15.00	14.00 @ 14.50	
COW (All Weights):				
Commercial	13.50 @ 14.50	13.50 @ 14.00	13.50 @ 14.00	
Utility	12.00 @ 13.50	12.50 @ 13.50	12.50 @ 13.50	13.50 @ 14.00
Cutter	11.25 @ 11.75	12.00 @ 12.50		12.50 @ 13.50
Canner	10.50 @ 11.00			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.	18.00 @ 19.00	19.00 @ 21.00	17.00 @ 20.00	19.00 @ 21.00
130-170 lbs.	17.00 @ 18.00		17.00 @ 19.00	
VEAL, Good:				
50-80 lbs.	16.00 @ 17.00	17.00 @ 19.00	16.00 @ 17.00	17.00 @ 19.00
80-130 lbs.	17.00 @ 18.00	17.50 @ 19.00	16.00 @ 18.00	17.00 @ 19.00
130-170 lbs.	15.00 @ 17.00		16.00 @ 18.00	
VEAL, Commercial:				
50-80 lbs.	14.00 @ 15.00	15.50 @ 17.00	14.00 @ 16.00	15.00 @ 17.00
80-130 lbs.	14.50 @ 16.50	15.50 @ 17.50	14.00 @ 16.00	15.00 @ 17.00
130-170 lbs.	14.00 @ 15.00		14.00 @ 16.00	
VEAL, Utility:				
All weights	12.50 @ 13.50	14.00 @ 16.00	13.50 @ 14.00	14.00 @ 15.00
Fresh Lamb and Mutton:				
LAMB, Choice				
30-40 lbs.	19.00 @ 20.00	20.00 @ 21.00	19.50 @ 20.00	19.00 @ 21.00
40-45 lbs.	19.00 @ 20.00	19.50 @ 20.50	19.00 @ 19.50	19.00 @ 21.00
45-50 lbs.	18.00 @ 19.00	19.00 @ 20.00	18.50 @ 19.00	19.00 @ 20.00
50-60 lbs.	17.00 @ 18.00	18.50 @ 19.50	17.50 @ 18.50	18.00 @ 19.00
LAMB, Good:				
30-40 lbs.	18.00 @ 19.00	19.00 @ 20.00	19.00 @ 19.50	18.00 @ 19.00
40-45 lbs.	18.00 @ 19.00	19.00 @ 20.00	18.50 @ 19.00	18.00 @ 19.00
45-50 lbs.	17.00 @ 18.00	18.50 @ 19.50	18.00 @ 18.50	18.00 @ 19.00
50-60 lbs.	16.50 @ 17.50	18.00 @ 19.00	17.00 @ 17.50	18.00 @ 19.00
LAMB, Commercial:				
All weights	16.00 @ 17.00	17.00 @ 19.00	17.00 @ 18.00	17.00 @ 18.00
LAMB, Utility:				
All weights	14.00 @ 16.00	16.00 @ 17.50	15.00 @ 17.00	15.00 @ 17.00
MUTTON (Ewe) 70 lbs. down:				
Good	8.50 @ 9.00	10.50 @ 12.00	10.00 @ 11.00	
Commercial	8.00 @ 8.50	9.50 @ 10.50	9.00 @ 10.00	
Utility	7.50 @ 8.00	8.00 @ 9.50	7.50 @ 9.00	
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	21.50 @ 22.00	22.50 @ 23.50	22.00 @ 23.00	21.50 @ 22.50
10-12 lbs.	21.50 @ 22.00	22.50 @ 23.50	22.00 @ 23.00	21.50 @ 22.50
12-15 lbs.	21.00 @ 21.50	22.50 @ 23.00	21.50 @ 22.50	21.50 @ 22.50
16-22 lbs.	19.50 @ 20.50			20.00 @ 21.50
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs.	18.50 @ 19.50		20.00 @ 21.00	20.00 @ 21.00
BUTTS, Boston Style:				
4-8 lbs.	20.50 @ 21.50		21.50 @ 22.50	21.00 @ 22.50
SPARE RIBS:				
Half sheets	15.50 @ 16.50			
TRIMMINGS:				
Regular	16.00 @ 16.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	17
Fresh steer tongues, l.c. trimmed, per lb.	30
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	60
Beef kidneys, per lb.	11
Mutton kidneys, each	5
Livers, beef, per lb.	29
Oxtails, per lb.	18
Beef hanging tenders, per lb.	30
Lamb fries, a pair	12

CHAIN STORE SALES

Kroger Grocery & Baking Co. reports sales for the four weeks ended November 1 amounted to \$24,692,137 against \$20,570,771 for the same 1940 period, an increase of 20 per cent. Cumulative sales for the 11 periods ended November 1 totaled \$250,498,516, a gain of 16 per cent over \$216,450,624 in dollar sales volume reported for the corresponding periods last year.

Watch the Classified Advertisements page for good men.

New Trade Literature

Functional Floor Design (NL 919).—New illustrated handbook deals with the uses of open steel floor grating. Handbook has been prepared to provide detailed technical and working knowledge of this type of flooring. The 16 pages include a table of safe loads based on U. S. government specifications, typical floor layouts and fastening diagrams.—Open Steel Flooring Institute.

Electrical Controls (NL 920).—An electrically-operated chemical proportioner, developed for proportioning a number of individual chemicals to water conditioning systems in accordance with makeup requirements, is described in this six-page folder. The publication gives details of proportioner design, construction and applications.—Cochrane Corp.

Conveyor System (NL 921).—A power-operated conveyor system for continuous conveying of flowable granular, crushed, ground or pulverized materials at rates of from 1 to 140 tons per hour is described in this catalog. The 24-page book is well illustrated, shows typical layouts and gives technical data pertaining to the system.—Link-Belt Co.

Heat Disposal (NL 925).—This new 12-page booklet outlines the theory, operation and principal features of a complete line of evaporative condensers. The publication contains diagrammatic drawings and photographs and explains the methods of heat disposal from air conditioning and refrigeration systems, as well as from liquids and engine jacket water.—Carrier Corporation.

Steam Cleaners (NL 926).—Well illustrated, this new eight-page catalog describes the use of high-pressure steam cleaners. Catalog explains the principle of operation, model specifications and gives information to aid in selecting the right model to handle the broadest range of cleaning jobs.—Homestead Valve Mfg. Co.

Refrigerating Machines (NL 928).—This eight-page folder describes three sizes of compressors for air conditioning, food service, processing and research work. Folder is printed in two colors and contains many illustrations and cross-section drawings. Comment describes each compressor and its features.—Frick Co., Inc.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(11-15-41)

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

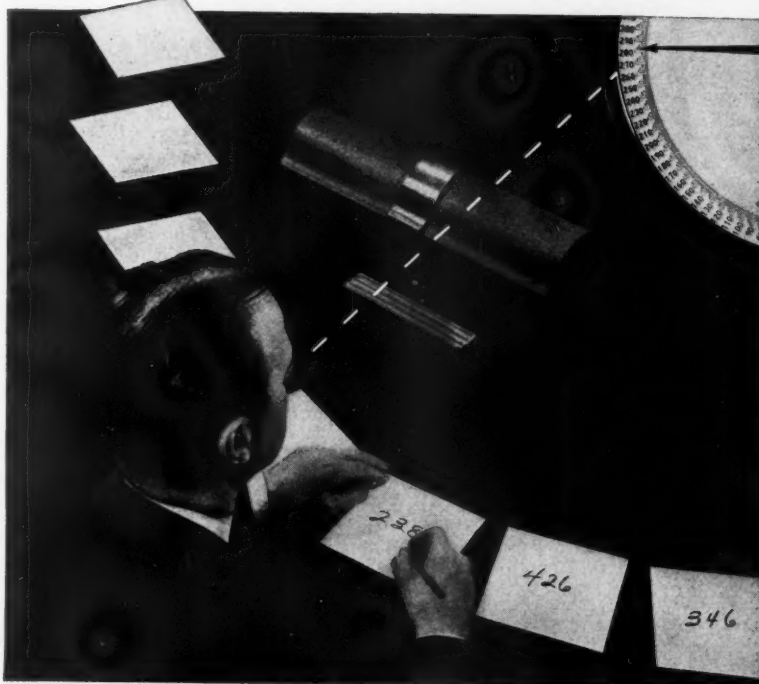
No.

Name

Street

City

YOU couldn't do this YOURSELF!



● Try jotting down weight figures twenty... fifty... or a hundred times. See how easy it is for 283 to become 238 or what-not when you least expect it! While you *read, remember and record* vital weight figures... human errors that defy discovery creep into meat packing records.

What can be done about these losses? *Remove the human factor*—with TOLEDO PRINTWEIGH. Bring *accurate weight-facts*, indicated by the Toledo Dial, *directly* to your basic production and accounting records. Toledo Printweigh Scales are unbeatable for guarding meat profits.

NO OTHER WEIGHING MACHINE LIKE THIS!

Big Figures on any size tickets, or strips, with duplicate copies.

Direct Printing...the printwheel is directly a part of the scale eliminating unnecessary bars, cams, etc.

☐ Write Toledo Scale Company, Toledo, Ohio, for Printweigh literature.

With Printweigh you get full benefit of Toledo weighing accuracy.

Split Second Operation gives you practically instant action (only 3/5 second to print).

TOLEDO PRINTWEIGH SCALES

Direct PRINTING OF
TOLEDO *Accurate* WEIGHTS
IN **BIG** FIGURES



\$9.67 IS AVERAGE MEAT BILL

Food expenditures of the "average" U. S. family run \$37.45 per month, of which \$9.67 is spent for meat, according to an exhaustive survey recently published by the research department of Crowell-Collier Publishing Co., New York. Data for the report were assembled from a month-long check of all food and grocery purchases made by 1,006 "reader-editor" families.

Amounts spent for foods other than meat in the average family were reported as follows: Dairy products, \$9.46; vegetables and fruit, \$8.50; bakery products, \$3.43; general line groceries, \$6.39, and non-edible items, \$1.75. Meat expenditures consisted of fresh meats, \$7.51; canned meat, 29c; poultry, 93c; fresh fish, 47c; canned dried fish, 43c, and frozen fish, 4c.

The report also supplies figures on purchase of fresh meat by size of family, city size, income group, brand, type of cut and type of store.

FLASHES ON SUPPLIERS

PREMIER CASING CO.—Formation of the Premier Casing Co., 844 W. Erie st., Chicago, Ill., was announced this week. The new firm is headed by Milton Goldberg, who will be associated with Dan Summer, Herman H. Goldberg and John Hax. All members of the organization have been identified with the nat-

ural casing industry for many years and are well known among meat packers and sausage manufacturers. According to Mr. Goldberg, the concern is now ready to supply all types of sheep, hog and beef casings.

AMERICAN CAN CO.—C. H. Black, vice president in charge of sales, has been elected a director of American Can Co. Mr. Black joined the company in 1908 and has played an important role in its sales organization.

ANCHOR HOCKING GLASS CORP.—Promotion of J. R. Dilworth and R. N. DeMerrell has been announced by the Anchor Hocking Glass Corp. Mr. Dilworth has been appointed assistant general sales manager of the container division, with headquarters at Lancaster, O., and Mr. DeMerrell has been named manager of the firm's New York office, 50 W. 40th st.

DANISH HOG SLAUGHTER

Prospective hog slaughter in Denmark from August 25, 1941 to July 5, 1942, will average 49,000 head weekly, according to a recent forecast, or 2,191,000 head during the 45 week period. Comparable figures are not available for the same period in 1940-41, but slaughter for the year, September through August, totaled 2,292,000 head. Difficulty of obtaining feeds has forced reduction in Danish pork production since the German occupation.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	4.15
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
November shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.50 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	9.50

Dry Rendered Tankage

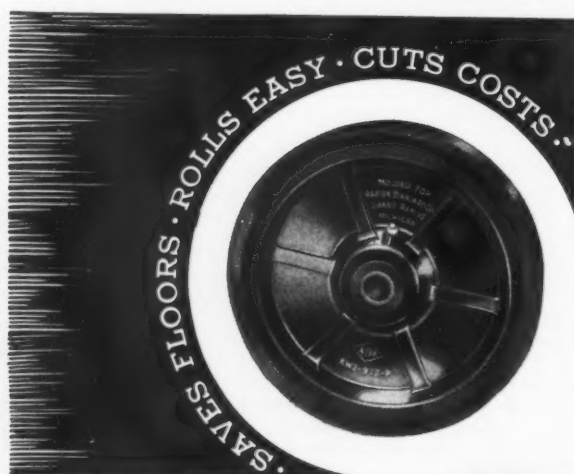
50/55% protein, unground.....	95c
60% protein, unground.....	95c

EASTERN FERTILIZER MARKETS

New York, November 12, 1941

There was very little change in the markets during the past week; cracklings sold at a steady level of 95c, f.o.b. New York. Some imported cracklings, 50@55%, sold at \$1 per unit, c.i.f. a north Atlantic port. Dried blood was slow, with no local sales reported.

Tankage was offered at \$4.50, f.o.b. eastern shipping points, and sales were reported under this figure.



The new ABK Resinoid Wheel is the modern wheel of today. ABK is designed to fill your caster and truck needs.

The new ABK Resinoid Wheel gives you ALL of the following individualized features: (1) ABK wheels protect your floors. (2) ABK wheels cannot be overloaded. (3) ABK wheels "can take it." (4) ABK wheels are not affected by organic acids and dilute mineral acids. (5) ABK wheels are not affected by oils and greases or reasonable temperature changes.

The application of this new development to your handling problem merits your careful consideration. We offer a complete line of casters, metal and rubber wheels, floor trucks, portable gravity and power belt conveyors. Write for details and literature.

Write for Free Bulletin ABK-42

The RAPIDS-STANDARD CO.
4535 Bond Avenue, N. W., Grand Rapids, Michigan



Less than ½c PER LB. puts your

PORK SAUSAGE MEAT

in these sales-making

ZIPP Casings

This package is sanitary. It's easy to handle . . . requires no weighing or special container. The casing cuts down on shrinkage. And the housewife likes this PORK ROLL because the patties are ready-formed, and left-over meat can be kept free from ice-box odors in the original wrapping. All this extra sales-appeal, for your pork sausage meat costs you less than ½c per lb. . . probably less than your present packaging. Write for samples and prices on ZIPP Casings for packages of 1 to 5 lbs. or larger.



ZIPP CASINGS

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

JUSTLY CLAIMED FOR THE WORLD

IDENTIFICATION, INCORPORATED

MADE OF REFINED PARAFFIN

Tallow and Greases Show Independently Firm Tone

NEW YORK, NOVEMBER 12, 1941

TALLOW.—The tallow market was independently steady, with an estimated 500,000 to 750,000 lbs. of extra changing hands at 9c, unchanged from the previous week, local soapers absorbing the moderate offerings. The large Cincinnati consumer was interested only at 8½c but was not getting any. A weaker trend in other commodities, it was felt, would make for easiness in tallow if local soapers lowered their ideas. Reports were current that as much as 7½ million lbs. of South American tallow had been bought for shipment to this market during the past few weeks. The latter was still quoted at around 8½c, landed at seaboard. Edible was quoted at 9¼@9½c; extra, 9c, and special, 8½c.

STEARINE.—The market was quiet and barely steady. Oleo was quoted at 9½c nominal.

OLEO OIL.—The market was quiet but steady. Extra was quoted at 10½c; prime at 10½c, and lower grades at 10½c.

GREASE OIL.—Interest was routine and the market steady and unchanged. No. 1 quoted at 13c; No. 2, 12½c; extra, 13½c; extra No. 1, 13¼c; winter strained, 14c; prime burning, 14½c, and prime inedible, 14½c.

NEATSFOOT OIL.—The market was quotably unchanged with demand fair. Extra held at 13½c; No. 1, 13¼c; prime, 14c, and pure oil was quoted at 17½c.

GREASES.—Trade in grease was rather moderate but at steady prices; yellow and house traded at 8½c. Offerings were not pressed but consumer demand was not urgent. Allied and competing markets were fairly steady, and producers' ideas were well maintained. White grease was quoted at 9½c; yellow and house, 8½c, and brown, 8¼@8½c. These prices were unchanged from last week.

CHICAGO, NOVEMBER 13, 1941

TALLOW.—The combination of a holiday market and weakness in lard, soybeans and other commodities toward midweek found the tallow market at Chicago slightly easier, although producers showed no disposition to lower their ideas immediately. Monday's market was quiet with moderate offerings at 9c for prime and 8½c usually asked for special. Buyers appeared reluctant to reach for product. At midweek, market appeared slightly easier; a few odd tanks moved at 8½c, Cincinnati, for prime and 8½c, Chicago, for special. On Thursday, there was a little trading at 8½c, Chicago, for edible, 8½c, Chicago, for prime and 8½c, Chicago, for special. Other quotations: Fancy, 8½c, and No. 1, 8½c.

STEARINE.—Demand continued moderate and the market steady. Prime oleo quoted 9½@9¾c and yellow grease stearine, 8½@8¾c.

OLEO OIL.—This market was moderately active and steady. Extra quoted 11½@11¾c and prime, 11½@11¾c.

GREASE OIL.—Quotations were as follows: No. 1, 12½c; No. 2, 12¼c; extra, 13¼c; extra No. 1, 12½c; extra winter strained, 13½c; prime burning, 14c. Prime inedible oil was 13½c.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13c; No. 1, 12½c; prime, 13½c; pure, 17½c; cold test, 27c.

GREASES.—The grease market was dull this week and wound up Thursday about ¼c under last week's corresponding quotations. Monday's pre-holiday market was sluggish; by midweek, an easier tone had developed, with white grease quiet and nominal at 8½@9c, last paid locally. Softness of surrounding markets was a factor. Trade was light on Thursday and the following quotations prevailed: Choice white, 8½c; A-white, 8½c; B-white, 8½c; yellow, 8¼@8½c, and brown, 7½@8c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, November 13.)

A little more activity opened up this week in the by-products markets and the tone of some items was slightly firmer. Packinghouse feeds were dull, but called firm at previous quotations. There was a little movement in blood and low and high test cracklings at the prices quoted below. In general, the market showed no major developments.

Blood

	Unit
Unground	\$4.55

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$4.75@4.85
Unground, 6 to 10% choice quality	4.75@5.00
Liquid stick	2.00

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$87.50
50% meat and bone scraps	65.00
Blood-meal	50.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 26	37.50

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$3.75@4.10c
Bone tankage, unground, per ton	30.00
Hoof meal	3.00

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$ 1.05 last pd.
57 to 62% protein (high test)	1.00
Soft pressed pork, ac. grease and quality, ton	55.00@57.50
Soft pressed beef, ac. grease and quality, ton	52.50@55.00

Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, pizzles	27.50
Cattle jaws, skulls and knuckles	40.00
Hide trimmings	23.00
Pig skin scraps and trim, per lb.	7 @ 7½

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	38.00
Junk bones	30.00@31.00

Animal Hair

Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	32.50@35.00
Winter processed, black, lb.	8½ @ 9
Winter processed, gray, lb.	8
Cattle switches	4½ @ 4¾

REMEDY FOR SEASONING AND CURING PROBLEMS

Try { **SAXAL** a concentrated seasoning
KURBRITE a pickling salt
PAPRAKEN FLAVOR . a synthetic paprika

write or wire for free, generous working samples

SPICENE COMPANY OF AMERICA

170 - 20 39th AVE., FLUSHING, LONG ISLAND, N. Y.

MARTIN A. SAXE

H. E. ALTMAN



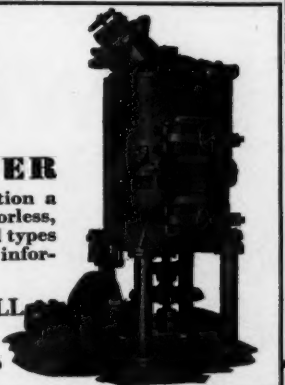
LARD COOKER

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

The FRENCH OIL MILL MACHINERY CO.

Piqua

Ohio



Cotton Oil Futures Mark Time; Break at Midweek

COTTONSEED oil futures backed and filled over a modest range at New York this week but cracked on Wednesday as a result of weakness in allied and grain markets, improved weather in the soybean and corn belts and a bearish interpretation of the government crop report. Commission house and professional trade was divided, but uncertainty existed over the price control bill and buyers were timid at times, encouraging selling and liquidation.

There was a tendency to await the government statistical report, due on Thursday, and a tendency to anticipate pressure of soybean oil offerings and competition.

Cash oil demand was fair and the lard stocks report showed that the decrease is continuing. Cash oil prices were steady to firm, particularly for cotton oil, but a softer tone set in this week in bean oil. It was expected that cotton oil consumption would make a comparatively good showing with estimates running 250,000 to 300,000 bbls. against 318,000 bbls. in October, 1940.

The government report placed the cot-

ton crop on November 1 at 11,020,000 bales, a decrease of only 40,000 bales compared with the preceding month's estimate.

Crude cotton oil markets were softer. At mid-week, crude in the Southeast was 11½¢ nominal; Valley, 11½¢ nominal while Texas crude sold at 11¼¢ on Monday, and at 11½¢ early Wednesday. Buyers later withdrew with some intimations that Texas crude might be bought at 11¢. In the Southeast seed

held around \$56 per ton, but in Texas was quoted from \$37 to \$50.

COCONUT OIL.—Trade was moderate and the market steady at New York. Tanks were quoted at 7½¢. Pacific coast tanks were held at 6½¢.

CORN OIL.—The market was quiet but steady at 11½¢ nominal.

SOYBEAN OIL.—A fair business passed in bean oil at 10½¢, Decatur basis, but later offerings at 10¢ failed to attract buyers. Extracted oil sold at 10½¢. A sharp reaction in beans following the government estimate of a 111,300,000 bu. crop had a depressing influence on oil.

PALM OIL.—The market was quiet at New York. Nigre spot in drums, traded at 9¢ nominal; tanks, 8¢ nominal; nearby Sumatra in tanks, 7½¢ @ 7½¢.

PEANUT OIL.—The market was quiet with last sales reported at 12½¢ and latest prices 11½¢ @ 12¢ nominal.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 11½¢ bid; Texas, 11¢ paid at common points; Dallas, 11½¢ nominal.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt.....	11¼ @ 11½
White deodorized, in bbls., f.o.b. Chgo.....	14½ @ 15
Yellow, deodorized.....	14½ @ 15
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3¼ @ 3½
Soybean oil, in tanks, f.o.b. mills.....	9½ @ 10
Corn oil, in tanks, f.o.b. mills.....	11½
Coconut oil, sellers tanks, f.o.b. coast.....	6½ @ 6¾
Refined coconut, bbls., f.o.b. Chicago.....	13¼ @ 13½

OLEOMARGARINE

F.O.B. CHICAGO

White domestic vegetable.....	17½
White animal fat.....	14
Water churned pastry.....	16½
Milk churned pastry.....	17½
Vegetable type.....	18

WATER HURTS FRESH MEAT

Did you know that water is one of the greatest enemies of fresh meat? Read chapter 5 of "PORK PACKING," The National Provisioner's test book, and have your men read it.

TOM TUFEDGE SAYS:
We offer the All-American, triple threat offense against rising production cost!



Tufedge

BEEF CLOTHING

LOOK FOR THE BLUE STRIPE

"The Successor to Wasteful, Old-Fashioned Shrouds"

THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO

☆ **HIGH-PRESSURE STEAM.. AT LOW COST!**

KEWANEE

SCOTTIE JUNIOR BOILER



Five sizes... conveniently compact, yet easily accessible... most economical in first and operating costs. A fuel saver. May be purchased on easy payments under FHA terms thru our Finance Corp.

As your nearest office, or write for Cat. B-XI

KEWANEE BOILER CORPORATION
KEWANEE, ILLINOIS

Branches in 64 Cities—Eastern District
Office: 37 West 39th St., New York City

SAVES because it's GREASEPROOF

Here's a rubber-tired wheel that positively will retain its firm, youthful figure over miles of greasy floors. It blocks not, neither does it swell and choke the caster yoke after contact with animal fats. Moulded on a dependable Service Wheel core, it's your best bet for floor-protective, trouble-free trucking.



SERVICE CASTER & TRUCK CO.,
710 N. Brownwood Ave., Albion, Mich.
Eastern Factory: 444-48 Somerville Ave., Somerville (Boston), Mass.
Toronto, Canada: United Steel Corporation, Ltd., SCAT Co. Division

SERVICE Meat Handling Units

For **BEST RESULTS**
Use "NATURAL" Casings

For **BEST QUALITY**
Buy **NOSTRIP**

MONGOLIA IMPORTING COMPANY, Inc.
Imported Sausage Casings
394 WATER STREET NEW YORK CITY
TO MAKE YOUR SAUSAGE A NATURAL USE NATURAL CASINGS

COTTON OIL FUTURES

Futures market transactions for the week at New York were:

FRIDAY, NOVEMBER 7, 1941

	Sales	Range		Closing	
		High	Low	Bid	Asked
December	12	12.75	12.70	12.75	bid
January	7	12.76	12.73	12.76	nom
March	11	12.87	12.83	12.84	bid
May	38	12.88	12.78	12.85	nom

Sales 68 contracts.

SATURDAY, NOVEMBER 8, 1941

	Sales	High	Low	Bid	Asked
December	2	12.73	12.72	12.70	bid
January	7	12.84	12.79	12.77	bid
March	17	12.84	12.79	12.77	bid
May	7	12.84	12.82	12.78	bid

Sales 16 contracts.

MONDAY, NOVEMBER 10, 1941

	Sales	High	Low	Bid	Asked
December	2	12.70	12.68	12.61	bid
January	1	12.65	12.65	12.63	bid
March	7	12.77	12.74	12.71	bid
May	18	12.80	12.73	12.73	nom

Sales 34 contracts.

TUESDAY, NOVEMBER 11, 1941

(Closed—Holiday.)

WEDNESDAY, NOVEMBER 12, 1941

	Sales	High	Low	Bid	Asked
December	16	12.68	12.30	12.29	bid
January	1	12.26	12.26	12.31	bid
March	29	12.72	12.35	12.40	nom
May	90	12.75	12.33	12.40	bid

Sales 145 contracts.

THURSDAY, NOVEMBER 13, 1941

	Sales	High	Low	Bid	Asked
December	26	12.42	12.30	12.45	bid
January	10	12.40	12.34	12.45	bid
March	23	12.51	12.36	12.48	bid
May	45	12.52	12.36	12.50	bid

(See page 38 for later markets.)

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING." The National Provisioner's test book.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for the month of October, 1941, with comparisons:

	Steers			Lambs			Hogs		
	Dollars per cwt.			Dollars per cwt.			Dollars per cwt.		
	Oct. 1941	Sept. 1941	Oct. 1940	Oct. 1941	Sept. 1941	Oct. 1940	Oct. 1941	Sept. 1941	Oct. 1940
Live animal prices, Chicago ¹	11.92	11.97	12.17	11.63	11.93	9.34	10.74	11.90	6.37
Wholesale meat prices, New York ²	13.62	18.80	18.50	20.12	21.92	16.59	21.96	23.02	14.80

	Steers			Lambs			Hogs		
	Cents per lb.			Cents per lb.			Cents per lb.		
Composite retail meat prices, New York ³	32.89	34.03	33.01	28.83	30.88	25.63	27.44	28.34	20.88
Value of carcass meat from 100 lbs. of live animal (Dollars)									
Wholesale—New York ⁴	11.17	11.28	11.10	9.86	10.74	8.13	11.81	12.38	7.96
Retail—New York ⁵	15.59	16.13	15.65	13.61	14.58	12.10	14.44	14.92	10.99

¹Average good and choice, steers 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. ²Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked hams, bacon, picnic, fresh loins and carton lard combined in proportion to their respective yields from live weight. ³Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. ⁴60 lb. of beef carcass, 49 lb. of lamb carcass and 53.78 lb. of principal hog products, including lard. ⁵47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products, including lard.

AMA PRODUCTION MEETING

Such topics as emergency training, subcontracting, critical materials, multiple-shift operation, flexibility in planning and scheduling and materials procurement will be emphasized at the 1941 production conference of the American Management Association, to be held November 18 and 19 at the Hotel William Penn, Pittsburgh, Pa. Wednesday afternoon, November 19, will be devoted to a production clinic, at which members of the audience will discuss ideas for stepping up output in the interest of national defense.

A. I. Henderson, deputy director, division of materials, Office of Production Management, will discuss "The Future of Critical Materials" at a luncheon meeting on November 18, at which Alvin E. Dodd, president of the American Management Association, will preside. Among the numerous production experts who will take part in the two-day conference are O. C. Heffner, The Hoover Co.; W. L. Tann, Farrel-Birmingham Co.; W. A. Hoffman, RCA Mfg. Co.; J. Stanley Burrows, Armstrong Cork Co. H. B. Martin, York Ice Machy. Corp., and L. R. Mercer, Aluminum Co. of America.



NEW CRANE BULLETINS HELP YOU AVOID PIPING TROUBLE

These new illustrated shop bulletins for your pipe fitters and maintenance crews help them install piping properly and keep it working right. Also, help you train new men to do a better job. Ask your Crane Representative for this timely service—or, write direct. It's free!

CRANE

VALVES • FITTINGS • PIPE
PLUMBING • HEATING • PUMPS
CRANE CO., GENERAL OFFICES:
334 S. MICHIGAN AVE., CHICAGO
NATION-WIDE SERVICE THROUGH BRANCHES AND WHOLESALE IN ALL MARKETS



WISE UP! Follow the Trend to AULA-SPECIAL

Unexcelled for Color and Flavor Uniformity in the Curing of Hams, Bacon, Bologna, and other Specialty Products. Everything's included... only the required salt need be added. Samples and particulars furnished on request.

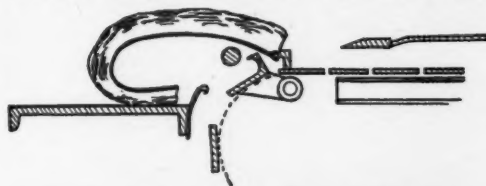
The Aula Company

OFFICE & LABORATORY
39-17 24th St.
LONG ISLAND CITY, N. Y.



CURING COMPOUNDS,
SPICES, SEASONINGS, ETC.

Take advantage of the new features in the O'CONNOR RIND REMOVER



...W. H. O'CONNOR...

203 Hollywood Ave., East Orange, N. J.

WYNANTSILL STOCKINETTES

Representatives:

Wm. P. McCarthy, 222 W. Adams St., Chicago, Ill.
Murphy Sales, 516 S. Winter St., Adrian, Mich.
T. W. Evans Cordage Co. Inc., 82 Maple St., Thornton, R. I.
U. Gros-Jean, P. O. Box 307, Buffalo, N. Y.
C. M. Ardizzone, 31-17 36th St., Long Island City, N. Y.
Joseph W. Gates, 131 W. Oakdale Ave., Glendale, Pa.

There is a very definite reason why packers from coast to coast invariably come to WYNANTSILL to solve their stockinette problems! Regardless of existing conditions, they know that WYNANTSILL service can't be equalled. If you are faced with delayed deliveries of stockinette, industrial towels, mops, etc., try WYNANTSILL!

WYNANTSILL MFG. CO.
TROY NEW YORK

HIDES AND SKINS

Limited trade so far this week in packer hides but demand unsatisfied at ceiling prices—calf and kipskins sell at maximums.

Chicago

PACKER HIDES.—There was trading late this week in the packer hide market but no details have been released as to quantities; however, it was definitely stated that sales were made at full ceiling prices for all descriptions involved.

The demand for hides is still unsatisfied, and anything offered is reported to be salable without difficulty at full ceiling prices for all descriptions. Hides are still being allocated among numerous buyers and there are reports in the trade to the effect that very few buyers appear satisfied with their allotment. Indications are that demand will continue strong later than usual this year, due to the greater than normal activity in the leather industry.

Total federal inspected slaughter of cattle during Oct. was 1,118,675 head, as compared with 1,004,244 in Sept. and 968,135 during Oct. 1940; calf slaughter during Oct. was 535,897 head, as against 446,641 in Sept. and 506,595 head during the same period one year earlier.

Open contracts in hide futures at close of business Nov. 7 totalled 291 lots, as against 1,433 on Nov. 1, 1940. Warehouse stocks on Nov. 8 were down to 146,475 hides, plus 2,538 pending certification.

The repeal of the Neutrality Act late this week appears to have had no particular effect on the market so far, and there is some doubt in the trade as to whether or not there will be any noticeable effect.

OUTSIDE SMALL PACKER.—Outside small packer all-weight native steers and cows are readily salable at ceiling price of 15½¢, selected, trimmed, and brands at 14½¢, f.o.b. shipping points; untrimmed hides a cent less. Buyers report this market very closely sold up at present, with an active inquiry for offerings.

PACIFIC COAST.—The movement of upwards of 50,000 Oct. hides in the Pacific Coast market, previously mentioned, is thought to have cleaned up the southern Coast market to end of Oct. Market is quotable at maximum of 13½¢, flat, trimmed, for steers and cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—The South American market was active and higher, with final sales on all grades involved about ½¢ over the

prices paid two weeks back. About 10,500 Argentine frigorifico standard steers sold at 105 pesos, equal to 16¢, c.i.f. New York, as against 103 pesos or about 15½¢ paid two weeks ago; later, 10,000 more standard steers sold at 108 pesos, or 16¼¢@16½¢. There were sales of around 10,000 reject steers at 100 pesos or 15½¢, and a pack sold later at 102 pesos or about 15½¢@15½¢; 2,500 reject cows were also reported equal to 15½¢, a similar ½¢ advance. All hides moving were credited as coming to the States.

COUNTRY HIDES.—Receipts of country hides should be increasing now that the season of heavier slaughter is at hand, but offerings of country hides are not plentiful and not a great deal of activity has been reported. Untrimmed all-weights have sold again at the ceiling price of 14¢, flat, f.o.b. shipping points. Heavy steers and cows are held at 13¢, trimmed; this is possibly obtainable for straight cows alone, but steers usually quoted 12½¢@13¢. Last confirmed trade on trimmed buff weights was at 14½¢, flat, although 14½¢ has been asked. Trimmed extremes continue scarce and salable at maximum of 15¢, flat, or 15½¢ selected. Bulls last sold at 8½¢, with 9¢ asked. Glues last sold at 11¼¢, flat, trimmed and untrimmed. A sale of all-weight branded hides was reported at 13¢, flat, trimmed, and sellers now talking 13½¢.

CALFSKINS.—One packer, who had not participated in the earlier trading,

Right —SIZE
—QUALITY
—PRICE

**SAUSAGE
CASINGS**

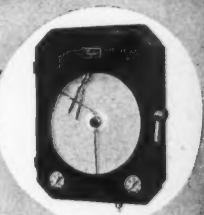
EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

The new Taylor
Fulscope Controller

NOT 1
BUT 5-WAY



PROTECTION FOR AMERICA'S POWER
TO PRODUCE

Taylor Instrument Companies • Rochester, N. Y.

EVERYTHING THAT TAYLOR MAKES IS MADE TO MEASURE

Bologna "Dropping" Is a Needless Loss

SAVE WITH BOLOGNA TUBING

Cahn has the proper tubing to eliminate your loss through dropping of overstuffed bologna in carelessly stapled artificial casings. Boost your profit column by starting to use CAHN Bologna Tubing now!

Fred C. Cahn
222 W. ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI

moved Sept.-Oct. production of calfskins over last week-end and early this week at full ceiling prices, or 27c for heavies 9½/15 lb., and 23½c for lights under 9½ lb. This left the packer market closely sold up at most points to end of Oct.

Collectors report a good demand for Chgo. city calfskins as fast as they accumulate, at maximum prices, or 20½c for 8/10 lb. and 23c for 10/15 lb. Offerings are scarce on country calfskins and readily salable at ceiling of 16c flat for 10 lb. and down and 18c flat for 10/15 lb., f.o.b. shipping point. Chicago city light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—The packer kipskin market is sold up to end of Oct., following the movement by one packer of Sept.-Oct. production at the week-end and early this week at ceiling prices, native kips 15-30 lb. at 20c, and brands at 17½c; market called strong.

While no trading is being definitely reported as to quantities, collectors report a good demand for anything in the way of Chgo. city kips at maximum price of 18c for 15-30 lb., and 17c for brands. Country kips, 15-30 lb., are salable at 16c flat, f.o.b. shipping point.

Market is quotable at ceiling price of \$1.10 flat for packer regular slunks, and 55c flat for hairless.

HORSEHIDES.—The market has a stronger tone on horsehides; while some buyers claim to be working around in-

side prices, other sales are being reported around top figures for good quality stock. City renderers, with manes and tails, are quotable \$6.70@6.80, selected, f.o.b. nearby shipping points; ordinary trimmed renderers range \$6.35@6.50, del'd Chgo.; mixed city and country lots \$5.75@5.90, Chgo.

SHEEPSKINS.—The market appears fully steady on shearlings, with the light production limiting activity, and generally quoted on basis of last reported sales, No. 1's at \$1.80, No. 2's at \$1.35, and No. 3's at 85c; sales were reported recently in one quarter at 5c more, and one lot sold last week at 5c

less for all grades. Pickled skins are quotable \$7.75@8.00 per doz. packer production; top is asked, and was reported paid in one instance last week, but some doubt if obtainable at the moment. There was trading early this week by mid-west independent packers on Nov. lamb pelts on private bids; while no details have been confirmed, as is the usual custom, there is inclination in the trade to credit reports of \$3.20@3.30 per cwt. liveweight basis having been paid for western pelts. A small lot sold east of here at \$3.10 per cwt. live basis early this week. Quotation on northern natives range around \$2.75@2.85 per cwt. live basis, for Nov. pelts. Outside small packer pelts quoted around \$2.25@2.50 each.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Nov. 10.—Dec. 14.85@14.91; Mar. 14.75@14.81; June 14.70; Sept. 14.70 b; 3 lots; 6@10 lower.

Tuesday, Nov. 11.—Holiday. No market.

Wednesday, Nov. 12.—Dec. 14.80@14.90; Mar. 14.75@14.85; June 14.70@14.80; Sept. 14.70@14.80; 5 lots; unchanged to 5 lower.

Thursday, Nov. 13.—Dec. 14.80@14.90; Mar. 14.70@14.80; June 14.70@14.80; Sept. 14.70 b; 12 sales; unchanged to 5 lower.

Friday, Nov. 7.—Dec. 14.85; Mar. 14.75@14.80; June 14.70@14.80; Sept. 14.70 b; 41 lots; unchanged to 5 higher.

New York

PACKER HIDES.—The New York market has been quiet, being closely sold up to Nov. 1st, but there is understood to be a good demand for Nov. hides when available at full ceiling prices.

CALFSKINS.—The eastern calfskin market is kept closely sold up, as both collectors and packers are moving skins as fast as they accumulate at full maximum prices. Collector 3-4's are salable at \$1.15, 4-5's at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20, and 17 lb. up \$4.60.

Notice BEEF PACKERS

Submit your offerings of
Hides and Skins
to

GEO. H. ELLIOTT & CO.

130 NORTH WELLS STREET, CHICAGO, ILLINOIS

Telephones: FRA nklin 2260-2261

OPPORTUNITY FOR HAM PACKERS

Tender, mild, juicy hams have won a favored spot on the American menu. The huge demand continues to grow. It's easy to sell hams... if you give the public what they want. And it's easy to do exactly that with the NEVERFAIL 3-Day Ham Cure. Write for demonstration in your own plant.

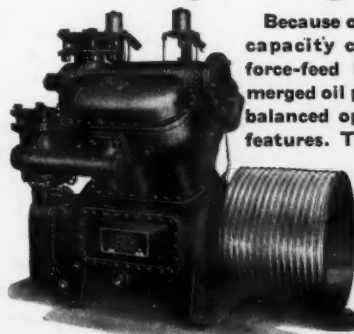


H. J. MAYER & SONS CO.

139-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS



Smoother Running
with
Eclipse
Refrigerating Machinery



Because of automatic unloaders, capacity controls, Flexo-Seals, force-feed lubrication from submerged oil pump, safety heads, and balanced operation—among other features. Three sizes: 3, 4, and 6 cylinders. Capacities up to 60 tons. Write for Bul. 100-B. Some good territories still open for distributors.

FRICK CO.
Waynesboro, Penna.

CHEMICAL SHOW TO OPEN

Dates of the 1942 National Chemical Exposition and National Industrial Chemical Conference have been changed to November 17 to 22, inclusive, at the Stevens hotel, Chicago, according to an announcement by Victor Conquest of Armour and Company, chairman of the exposition committee of the Chicago section of the American Chemical Society.

With several scientific societies planning to hold their conventions and meetings in Chicago during the same week, attendance outstripping last year's record turnout is expected. Among those associated with Mr. Conquest on the committee are R. C. Newton, vice president, A. Guillaudeu, research chemist, and H. E. Robinson, assistant chief chemist, Swift & Company.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 8, 1941, were 5,788,000 lbs.; previous week 3,741,000 lbs.; same week last year 5,613,000 lbs.; Jan. 1 to date, 219,451,000 lbs.; same period last year, 210,766,000 lbs.

Shipments of hides from Chicago for week ended November 8, 1941, were 5,078,000 lbs.; previous week 5,513,000 lbs.; same week last year 5,813,000 lbs.; Jan. 1 to date, 247,879,000 lbs.; same period last year, 240,934,000 lbs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures advanced on buying led by packing interests and the market closed firm. Cash trade was quiet. Chicago hog market was steady to 5c lower; top was quoted at \$10.25. The market had a steadier appearance on green regular hams, following a sharp decline late yesterday on heavier offerings.

Cottonseed Oil

Valley and Southeast crude were quoted at 11½¢ bid; Texas, 11¢ bid, at common points; Dallas, 11½¢ bid.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 12.49@12.55; Jan. 12.50 sale; Mar. 12.54@12.57; Mar. 12.56 sale; 67 lots.

BUYING HOGS

Does your hog buyer know all he should about the hogs he buys? Wouldn't "PORK PACKING," The National Provisioner's plant handbook, be a good investment for you in bringing buying price in closer relation to cut-out value?

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Nov. 14, 1941:

PACKER HIDES			
	Week ended Nov. 14	Prev. week	Cor. week 1940
Hvy. nat. str.	@15½	@15½	@14½
Hvy. Tex. str.	@14½	@14½	@14
Hvy. butt brnd'd str.	@14½	@14½	@14
Hvy. Col. str.	@14	@14	@13½
Ext-light Tex. str.	@15	@15	@13½
Brnd'd cows.	@14½	@14½	@13½
Hvy. nat. cows.	@15½	@15½	@14
Lt. nat. cows.	@15½	@15½	@14½
Nat. bulls.	@12	@12	9½@10
Brnd'd bulls.	@11	@11	8½@9
Califskins	23½@27	23½@27	23½@28½
Kips, nat.	@20	@20	@22
Kips, brnd'd.	@17½	@17½	18½@19
Slunks, reg.	@1.10	@1.10	1.00@1.15
Slunks, hrls.	@55	@55	@60

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15½	@15½	12½@13
Branded	@14½	@14½	12@12½
Nat. bulls.	@12	@12	@8
Brnd'd bulls.	@11	@11	@7½
Califskins	20½@23	20½@23	20@24½
Kips	@18	@18	@20
Slunks, reg.	@1.10	@1.10	85@90
Slunks, hrls.	@55	@55	@60

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	12½@13	12½@13	8½@9
Hvy. cows	@13	@13	8½@9
Buffs	14½@14½	14½@14½	@12½
Extremes	@15	@15	13½@14
Bulls	8½@9	8½@9	@7½
Califskins	16@18	16@18	@16½
Kipskins	@16	@16	@15
Horsehides	5.75@6.80	5.75@6.70	5.25@6.15

All country hides and skins quoted on flat basis.

SHEEPSKINS

Phr. shearls.	1.80@1.85	1.75@1.85	1.65@1.70
Dry pelts	.24@.25	.24@.25	21½@22½

JOURDAN PROCESS COOKER

Uniform high quality, appetizing color and clean, attractive links that are never broken or tangled ... that's what you get when you use the improved JOURDAN PROCESS COOKER with full automatic control. And best of all, these remarkable results are accomplished at a substantial reduction in operating costs! If you're interested in obtaining a superior product, appreciable savings in shrink, more economical operation and speedier production, write now for full particulars regarding the new JOURDAN. Try it out in your own plant under normal conditions at our expense.



Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928 and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.

JOURDAN
PROCESS COOKER CO.
814-32 WEST 20th ST., CHICAGO, ILL.
Western Office: 3223 San Leandro St., Oakland, Cal.

SAVING WASTE AT THE SOURCE

Nothing should be permitted to pass through packinghouse floor drains that can be held back, regardless of the manner in which the sewage is finally disposed of. Well screened drain openings and departmental grease traps will save much product, lighten the job of skimming and cleaning the catch basin and ease the load on the packinghouse sewage treating plant.

The matter of preventing loss down floor drains is as much a matter of supervision as of equipment. Grease traps should be cleaned periodically. They cannot function efficiently indefinitely without attention. Removal of screens from floor drains during clean-up periods never should be permitted. It is an easy task to flush solid matter down the drain, but it is better business to handle it with a shovel and dispose of it in the melters.

OCT. BUFFALO LIVESTOCK

October receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	10,704	8,524	20,114	70,540
Shipments	5,901	4,367	13,178	50,852
Local Slaughters	10,517	4,163	6,609	17,839
Total receipts, ten mos.	82,680	44,631	192,131	126,680

LIVESTOCK MARKETS *Weekly Review*

Kill Up in October But Still Below '40

OCTOBER federally inspected slaughter of all classes of livestock totaled 7,494,244 head and exceeded kill in the preceding month by 1,555,688 head. The increases by classes ranged from 7 to 42 per cent. Cattle slaughter was the largest for October since 1936, and hog slaughter was the largest for the month since 1923, with the exception of last year.

Hog slaughter during October showed the largest increase over September, and totaled 4,157,472 head, an increase of 1,237,088 head, or 42 per cent. Cattle slaughter totaled 1,118,675 head, an increase of 114,431 head, or 11 per cent over September. Calf slaughter reached 535,897 head, an increase of 89,256 head, or 20 per cent; and sheep and lamb slaughter, at 1,682,200 head, increased by 114,913 head, or 7 per cent.

Total livestock slaughter for October, compared with 7,691,685 head a year earlier, was 197,441 head smaller. Cattle and calf slaughter were above the 1940 level, while hog and sheep kill registered declines. Cattle slaughter during the month increased by 150,540 head, or 16 per cent over 1940; calf slaughter by 29,302 head, or 6 per cent. Hog slaughter was 325,346 head, or 7 per cent smaller, and sheep and lamb kill was 51,937 head smaller.

October slaughter was greater for all classes of livestock than the five-year average for the period.

During the first ten months of 1941, livestock slaughter totaled 64,851,107 head compared with 65,863,303 head in the like 1940 period and the five-year average of 57,620,278 head. Total hog slaughter in the first ten months of this year was 36,192,250 head, 7 per cent fewer than during 1940, but was 21 per

cent above the five-year average. Cattle slaughter during this period totaled 9,000,625 head, being 12 per cent above last year and 9 per cent above the five-year average. Sheep and lamb slaughter at 15,129,657 head was 5 per cent larger than last year and 4 per cent above the five-year average, while calf slaughter at 4,528,575 head, was 2 per cent greater than during 1940 but 6 per cent under the five-year average.

Inspected slaughter in October, compared with September and October, 1940 kill:

	Oct. 1941	Sept. 1941	Oct. 1940
Cattle	1,118,675	1,004,244	968,135
Calves	535,897	446,641	506,595
Hogs	4,157,472	2,920,384	4,482,818
Sheep	1,682,200	1,567,287	1,734,137

Hogs processed under federal inspection during the twelve months of the packer fiscal year, with comparisons (000 omitted):

	1940- 1941	1939- 1940	1938- 1939	1937- 1938
November	5,419	4,437	3,913	3,295
December	6,063	5,236	4,846	3,958
January	4,517	5,356	4,043	4,201
February	3,725	4,277	2,890	2,833
March	3,904	3,981	3,229	2,610
April	3,807	3,610	2,931	2,462
May	4,023	3,890	3,416	2,585
June	3,326	3,886	3,185	2,533
July	3,006	3,219	2,778	2,254
August	2,796	3,045	2,792	2,467
September	2,920	3,168	2,885	2,671
October	4,157	4,483	3,545	3,311
Total	47,673	48,588	39,953	35,180

Number of animals processed under federal inspection during October, compared with October totals during the preceding ten years, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, were:

	OCTOBER SLAUGHTER	
	Cattle	Hogs
1941	1,118,675	4,157,472
1940	968,135	4,482,818
1939	893,070	3,545,147
1938	883,786	3,310,720
1937	958,384	2,710,916
1936	1,124,175	3,491,671
1935	1,083,044	2,135,317
1934	980,956	3,546,155
1933	861,349	3,067,894
1932	694,463	3,004,784
1931	781,453	3,771,779

Total slaughter during the first ten

months of 1941, compared with the corresponding periods in 1940 and the five-year average:

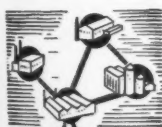
	1941	1940	5-yr. av.
Cattle	9,000,625	8,014,806	8,272,308
Calves	4,528,575	4,459,046	4,794,003
Hogs	36,192,250	35,915,680	30,001,594
Sheep	15,129,657	14,473,191	14,552,273

NOVEMBER 1 CATTLE FEEDING SITUATION

Developments in the cattle feeding situation during October continued to indicate a considerable reduction in the number of cattle to be fed in the Corn Belt states during the winter feeding season of 1941-42, according to a report by the U. S. Department of Agriculture. Limited information as to cattle feeding prospects in states outside the Corn Belt pointed to little change in the total fed, but a reduction rather than an increase appeared most probable.

Stocker and feeder cattle shipments into the Corn Belt states during October, although showing more than the usual seasonal increase from the preceding months (when the movement was light), were smaller than in October, 1940 or 1939. Shipments inspected through stockyards markets in October were about 12 per cent smaller in October this year than a year earlier, but were about 11 per cent larger than the five-year 1936-40 average.

Shipments of feeder cattle into the Corn Belt in November and December this year may be somewhat larger than in those months last year, but any increase will be small compared with the sharp decrease in the preceding months. Available information shows that there are still relatively large numbers of fed cattle of the current year's feeding in Corn Belt feed lots, and it is expected that larger than usual numbers of these will be carried over into the new feeding season.



*Spotted in all
Livestock Centers!*

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE



FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO. LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

**Order Buyer of Live Stock
L. H. McMURRAY**

Indianapolis, Indiana

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

Beef and Liver Loss From Foreign Objects

BECAUSE of considerable losses in beef and beef livers, condemned as a result of internal injuries caused by foreign objects eaten by the cattle, the National Live Stock Loss Prevention Board has asked farmers, livestock producers and feed manufacturers to exercise greater precaution in removing wires, nails and similar foreign objects from grain, hay and other feeds.

During 1940, 4,559 beef carcasses were condemned as inedible under federal meat inspection in the United States because of pericarditis—inflammation of the membrane surrounding the heart. Nearly all such cases result from wires or nails entering the heart membrane from the stomach. Condemnations for this cause in 1940 represented a loss of approximately \$350,000 and were about three times as great as the number of beef carcasses condemned for tuberculosis under federal inspection last year.

In 1940, 510,858 beef livers were condemned for abscess under federal inspection, constituting a loss of about \$1,000,000 for the year. Recent observations made by the Board on 2,042 cattle slaughtered at Chicago and Omaha showed metallic objects in the stomachs of 670, or 30 per cent, of these cattle, while short pieces of baling wire or nails were found to have penetrated the livers in 387 carcasses.

It is pointed out that if 30 per cent of the abscessed beef livers are infected as a result of foreign objects in the stomach, the annual loss is approximately \$300,000 for those condemned under federal inspection. This would mean a total loss of more than \$650,000 on beef carcasses and livers condemned as a result of injury from metallic objects. If state and city inspected kill were included, it is estimated that the loss would be about \$1,000,000 per year.

The National Live Stock Loss Prevention Board points out in its report that abscesses may be formed from

foreign objects in the stomach even though they do not penetrate the liver. Foreign bodies forced into the wall of the stomach often carry infectious organisms directly into the capillary circulation of the stomach, in which case the liver becomes the first organ after the stomach exposed to such infection.

Williams Meat Co. Buys Champion Steer at Royal

The grand champion steer at this year's American Royal Livestock Show, "Columbian American Royal," a 935-lb. Hereford fed by A. A. Kramer, Kansas City, Mo., was purchased by the Williams Meat Co., Kansas City, Kans., for \$3.10 per lb. This is the highest price ever paid for an American Royal champion, the previous high being \$3 which was paid in 1929.

This is the eleventh consecutive year the Williams company has purchased the American Royal champion. Other purchases made by the company at this year's show included the reserve grand champion and the champion of the junior division at \$1 per lb., the champion Angus of open class at 50c per lb., the third champion Hereford of 4-H clubs at 25c per lb., the fourth champion Hereford of open class at 25c per lb., the grand champion carlot of fat steers at 16c per lb., the reserve grand champion carlot of fat steers at 14½c per lb., the first premium Shorthorn carlot, the second premium Hereford carlot, the second premium baby beef carlot, the third baby beef carlot, the fourth premium Hereford carlot, and 32 individual prize winning steers. In addition, the company bought 66 head of American Royal prize winning steers from local packers.

The Williams Meat Co. is housed in a modern plant at 20 Kansas ave., Kansas City, Kans. This plant was illustrated and described in THE NATIONAL PROVISIONER of March 16, 1940. The firm caters to high class hotel, club and restaurant trade and its "Kansas City Beef" is nationally famous.

RECORD PRICE PAID FOR STEER

Columbian American Royal, grand champion steer at the annual American Royal Livestock Show, Kansas City, brought the record price of \$3.10 per lb. The previous record for the grand champion was \$3, paid in 1929. The 935-lb. Hereford was fed by A. A. Kramer, Kansas City, Mo., and was purchased by the Williams Meat Co., Kansas City, Kans.



RECEIPTS AT 12 MARKETS

Receipts of salable cattle, calves, hogs and sheep at twelve public markets including Buffalo, Chicago, Cincinnati, Denver, Ft. Worth, Indianapolis, Kansas City, East St. Louis, Omaha, St. Joseph, St. Paul and Sioux City, during October:

	SALABLE LIVESTOCK		
	Oct., 1941	Sept., 1941	Oct., 1940
Cattle	1,026,831	974,317	996,678
Calves	240,709	187,840	259,796
Hogs	1,268,932	1,028,962	1,577,187
Sheep	1,144,160	1,140,636	1,145,878

Receipts of cattle at 12 public markets during the first two months of the fall season, September-November, inclusive, totaled 1,997,064 head, compared with 1,946,555 head during the same period in 1940.

Receipts of hogs during the twelve months of the crop year, October-September, inclusive, totaled 15,883,337 head, compared with 16,683,460 head in the same period a year earlier.

During the first three months of the late lamb season, August-November, inclusive, receipts of salable sheep and lambs at 12 markets totaled 3,037,901 head, compared with 3,253,240 head in the corresponding period last year.

CANADIAN CARCASS GRADING

Canadian hog carcasses graded during October totaled 576,284 compared with 608,809 graded during October last year. Of this total, 188,172 carcasses were Grade A, and 260,098 were grade B-1. During the first ten months of 1941 the total number of carcasses graded was 4,733,364 compared with 4,069,272 graded during the first ten months last year. Total for 1941 included 1,479,680 grade A carcasses and 2,101,365 grade B-1.

Total hog slaughter in the hog marketing year, which began October 1, 1941, may be 7 million head, 4 million in the west and 3 million in the east, according to preliminary estimates of the Canadian Bacon Board.

Canadian hogs marketed during the crop year, October-September, 1940-41, compared, both graded and inspected slaughter:

	Gradings	Inspected Slaughter
October-September		
1940-41	6,145,000	6,189,000
1939-40	4,807,000	4,770,000
1938-39	3,590,000	3,214,000

LIVING COST STILL RISING

Cost of living in the United States continued to rise in October at about the same rate as in the previous seven months, according to the division of industrial economics of the National Industrial Conference Board. The October increase amounted to 1.2 per cent compared with an average monthly increase of 0.9 per cent since last March. October food prices were 1.5 per cent higher than in September and were 14 per cent higher than in March and 17.2 per cent above October, 1940.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, November 12, 1941, as reported by the Agricultural Marketing Service:

CATTLE:

Steers	nominal
Cows, medium	7.00@ 8.00
Cows, cutter and common	6.00@ 7.00
Cows, canners	4.50@ 5.50
Bulls, good	9.25@ 9.50
Bulls, medium	8.25@ 9.00
Bulls, cutter to common	7.00@ 8.00

CALVES:

Vealers, good and choice	\$14.00@15.50
Vealers, common and medium	8.00@11.00
Vealers, culls	7.00@ 9.25
Calves, good and choice	8.75@10.50
Calves, common and medium	7.50@ 8.75
Calves, culls	6.50@ 7.50

HOGS:

Hogs, good and choice, 190-196-lb.	\$ 10.50
------------------------------------	----------

LAMBS:

Lambs, good and choice 71-74-lb.	\$ 12.00
Lambs, common	9.00@ 9.50

Receipts of salable livestock at Jersey City market for week ended Nov. 8:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,538	1,253	257	3,369
Total, with directs	7,369	10,570	24,767	45,626

Previous week:

Salable receipts	2,129	2,004	136	3,877
Total, with directs	7,394	12,040	23,035	52,173

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., November 13.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, general hog demand was somewhat less broad this week compared with a week ago; general quality is now the best of the season.

Hogs, good to choice:

190-180 lb.	\$ 9.00@10.15
180-200 lb.	9.80@10.15
200-270 lb.	9.90@10.25
270-300 lb.	9.80@10.20
300-330 lb.	9.70@10.05
330-360 lb.	9.00@ 9.95

Sows:

330 lbs. down	\$ 9.45@ 9.90
330-360 lb.	9.00@ 9.90
400-500 lb.	9.30@ 9.45

Receipts of hogs at Corn Belt markets for week ended Nov. 13, 1941:

	This week	Last week
Friday, Nov. 7	55,000	40,500
Saturday, Nov. 8	39,500	29,500
Sunday, Nov. 9	44,800	48,100
Tuesday, Nov. 11	20,800	42,800
Wednesday, Nov. 12	9,600	29,300
Thursday, Nov. 13	32,400	38,800

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Nov. 8:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Nov. 8	282,000	460,000	260,000
Previous week	277,000	421,000	300,000
1940	208,000	490,000	255,000
1939	222,000	500,000	272,000
1938	240,000	495,000	259,000

At 11 markets:	Hogs
Week ended Nov. 8	388,000
Previous week	358,000
1940	429,000
1939	349,000
1938	360,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Nov. 8	208,000	329,000	190,000
Previous week	201,000	293,000	194,000
1940	141,000	382,000	170,000
1939	160,000	301,000	190,000
1938	144,000	303,000	174,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, November 13, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$ 9.25@ 9.60	\$ 9.35@ 9.75	\$ 9.35@ 9.80	\$ 9.50@ 9.85	\$ 9.50@ 9.80
140-160 lbs.	9.40@10.00	9.65@10.15	9.65@10.15	9.85@10.15	9.75@ 9.90
160-180 lbs.	9.75@10.25	10.10@10.25	9.85@10.15	10.05@10.20	9.80@ 9.90
180-200 lbs.	10.00@10.25	10.20@10.25	9.85@10.15	10.10@10.25	9.90 only
200-220 lbs.	10.10@10.30	10.20@10.25	10.00@10.15	10.10@10.25	9.90 only
220-240 lbs.	10.15@10.30	10.20@10.25	10.00@10.15	10.10@10.25	9.90 only
240-270 lbs.	10.15@10.30	10.20@10.25	10.00@10.15	10.10@10.25	9.90 only
270-300 lbs.	10.15@10.30	10.20@10.25	10.00@10.15	10.10@10.25	9.90 only
300-330 lbs.	10.15@10.30	9.90@10.10	9.95@10.10	10.00@10.15	9.75@ 9.90
330-360 lbs.	10.10@10.20	9.80@10.00	9.90@10.00	9.90@10.10	9.65@ 9.85

Medium:

160-220 lbs.	9.25@10.00	9.40@10.15	9.35@ 9.90	9.60@10.15	9.60@ 9.80
--------------	------------	------------	------------	------------	------------

SOWS

Good and choice:

270-300 lbs.	10.00@10.15	9.90@10.00	9.85@10.00	9.70@ 9.90	9.50@ 9.60
300-330 lbs.	9.90@10.10	9.75@10.00	9.85@ 9.90	9.65@ 9.85	9.45@ 9.50
330-360 lbs.	9.85@10.00	9.55@ 9.90	9.80@ 9.90	9.60@ 9.75	9.45@ 9.50

Good:

360-400 lbs.	9.75@ 9.90	9.35@ 9.75	9.75@ 9.85	9.50@ 9.65	9.40@ 9.50
400-450 lbs.	9.60@ 9.85	9.20@ 9.55	9.65@ 9.80	9.40@ 9.60	9.30@ 9.45
450-500 lbs.	9.40@ 9.65	9.00@ 9.35	9.60@ 9.75	9.25@ 9.50	9.25@ 9.40

Medium:

250-500 lbs.	9.00@ 9.75	8.65@ 9.35	9.25@ 9.75	9.15@ 9.75	9.20@ 9.40
--------------	------------	------------	------------	------------	------------

PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.00@ 9.50	9.25@ 9.65			
--------------------------	------------	------------	--	--	--

Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	12.25@12.75	11.75@12.50	11.50@12.00	11.25@12.25	11.25@12.25
900-1100 lbs.	11.75@12.75	11.50@12.50	11.00@12.00	11.00@12.25	11.25@12.25
1100-1300 lbs.	10.75@12.50	11.00@11.75	10.50@11.75	10.25@11.75	10.75@12.00
1300-1500 lbs.	10.50@11.75	10.50@11.25	10.25@11.25	10.00@11.00	10.50@11.50

STEERS, good:

750-900 lbs.	11.25@12.25	10.50@11.75	10.25@11.50	10.00@11.25	10.25@11.50
900-1100 lbs.	10.50@12.00	10.25@11.50	9.75@11.50	9.75@11.25	10.25@11.50
1100-1300 lbs.	10.00@11.75	10.00@11.25	9.75@11.00	9.50@11.00	9.50@11.00
1300-1500 lbs.	9.50@10.75	9.75@10.75	9.50@10.50	9.25@10.25	9.50@10.75

STEERS, medium:

750-1100 lbs.	9.50@10.75	8.75@10.50	8.75@10.25	8.25@10.00	8.75@10.50
1100-1300 lbs.	9.00@10.00	8.50@10.00	8.50@ 9.75	8.25@ 9.75	8.75@10.00

STEERS, common:

750-1100 lbs.	8.00@ 9.00	7.50@ 8.75	7.50@ 8.75	7.25@ 8.25	7.50@ 8.75
---------------	------------	------------	------------	------------	------------

STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	12.00@12.75	11.75@12.75	11.25@12.00	11.00@12.25	11.25@12.25
Good, 500-700 lbs.	10.75@12.00	10.50@11.75	10.25@11.25	9.50@11.00	10.00@11.25

HEIFERS:

Choice, 750-900 lbs.	12.00@12.75	11.75@12.50	11.25@11.75	11.00@12.25	10.75@12.00
Good, 750-900 lbs.	10.75@12.00	10.50@11.75	9.75@11.25	9.50@11.00	9.25@10.75
Medium, 500-900 lbs.	8.50@10.75	8.25@10.50	8.25@ 9.75	7.25@ 9.50	7.50@ 9.25
Common, 500-900 lbs.	6.50@ 8.50	6.75@ 8.25	6.75@ 8.25	6.25@ 7.25	6.50@ 7.50

COWS, all weights:

Good	7.25@ 8.00	7.25@ 8.00	7.00@ 7.75	7.00@ 8.25	7.00@ 7.75
Medium	6.50@ 7.25	6.50@ 7.25	6.25@ 7.00	6.00@ 7.00	6.50@ 7.00
Cutter and common	5.25@ 6.50	5.50@ 6.50	5.50@ 6.25	5.00@ 6.00	5.25@ 6.50
Canner	4.00@ 5.25	4.00@ 5.50	4.00@ 5.50	4.00@ 5.00	4.50@ 5.25

BULLS (Ylgs. Excl.), all weights:

Beef, good	9.00@ 9.50	8.75@ 9.00	8.65@ 8.85	8.00@ 8.25	8.00@ 8.50
Sausage, good	8.50@ 9.15	8.25@ 8.75	8.00@ 8.35	8.00@ 8.25	7.75@ 8.50
Sausage, medium	7.50@ 8.50	7.75@ 8.25	7.25@ 8.00	7.50@ 8.00	7.00@ 7.75
Sausage, cutter and com.	6.25@ 7.50	6.50@ 7.75	6.50@ 7.25	6.25@ 7.50	6.25@ 7.00

VEALERS, all weights:

Good and choice	11.50@13.00	11.75@13.00	10.50@12.50	11.00@12.50	9.50@11.50
Common and medium	8.50@11.50	9.50@11.75	8.00@10.50	7.50@11.00	7.00@11.00
Cull	7.00@ 9.00	6.50@ 9.50	6.00@ 8.00	6.50@ 7.50	5.00@ 7.00

CALVES, 500 lbs. down:

Good and choice	8.50@10.00	9.00@10.50	9.25@10.50	8.00@10.00	8.00@ 9.50
Common and medium	7.25@ 8.50	7.50@ 9.00	7.50@ 9.25	6.00@ 8.00	6.50@ 8.00
Cull	6.00@ 7.25	6.00@ 7.50	6.00@ 7.50	5.50@ 6.00	5.00@ 6.50

Slaughter Lambs and Sheep:

LAMBS:

Good and choice	10.75@11.25	10.50@11.00	10.65@10.75	10.25@10.50	10.75@11.00
Medium and good	9.75@10.50	9.50@10.25	10.00@10.50	9.25@10.00	9.00@10.50
Common	8.50@ 9.50	8.00@ 9.25	8.50@10.00	8.25@ 9.00	8.00@ 9.00

YLG. WETHERS:

Good and choice	9.25@ 9.75	8.75@ 9.75	9.00@ 9.50	8.75@ 9.40	10.75@11.15
Medium	7.75@ 9.00	7.75@ 8.75	7.50@ 9.00	7.50@ 8.50	

EWES:

Good and choice	4.75@ 5.75	4.50@ 5.50	4.00@ 5.25	4.75@ 5.50	4.25@ 5.00
Common and medium	3.50@ 4.75	2.75@ 4.50	2.75@ 4.00	3.75@ 4.75	2.75@ 4.00

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 7:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,536	2,452	1,674	352
San Francisco	600	50	3,200	2,700
Portland	2,575	815	3,550	1,715

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 23,269 cattle, 2,765 calves, 37,834 hogs and 10,459 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 8, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 5,170 hogs; Swift & Company, 5,279 hogs; Wilson & Co., 10,839 hogs; Western Packing Co., Inc., 1,919 hogs; Agar Packing Co., 5,141 hogs; Shippers, 5,968 hogs; Others, 25,859 hogs.

Total: 44,299 cattle; 4,743 calves; 62,303 hogs; 15,074 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,228	625	2,933	5,092
Cudahy Pkg. Co.	3,135	451	2,067	3,920
Swift & Company	3,138	1,087	2,903	3,843
Wilson & Co.	2,730	920	2,829	3,620
Indep. Pkg. Co.	370	370	370	370
Kornblum Pkg. Co.	916
Others	4,588	53	8,670	4,134
Total	18,735	3,138	14,877	20,609

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,549	4,611	2,637	...
Cudahy Pkg. Co.	4,248	3,093	3,226	...
Swift & Company	4,326	2,919	2,213	...
Wilson & Co.	1,877	2,727	1,088	...
Others	6,001

Cattle and calves: Eagle Pkg. Co., 18; Greater Omaha Pkg., 79; Geo. Hoffman, 52; Lewis Pkg. Co., 492; Nebraska Beef Co., 210; Omaha Pkg. Co., 187; John Roth Pkg. Co., 193; So. Omaha Pkg. Co., 916; Lincoln Pkg. Co., 176.

Total: 18,283 cattle and calves; 10,351 hogs; 9,104 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,310	1,881	13,092	4,569
Swift & Company	4,770	3,416	12,738	4,118
Hunter Pkg. Co.	1,423	76	8,068	806
Hell Pkg. Co.	...	3,061
Krey Pkg. Co.	...	5,747
Laclede Pkg. Co.	...	2,549
Sleight Pkg. Co.	...	1,935
Shippers	6,642	1,965	10,569	886
Others	3,170	32	2,929	754
Total	20,317	7,390	60,428	10,833

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	3,271	429	9,346	11,147
Armour and Company	3,465	300	7,671	3,517
Others	1,852	36	1,605	540
Total	8,588	765	18,622	15,204

Not including 51 cattle, 19 calves, 2,532 hogs and 696 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,105	86	6,052	3,812
Armour and Company	3,011	55	6,336	2,462
Swift & Company	2,797	98	3,707	2,665
Shippers	3,806	150	2,562	1,784
Others	258	8	32	...
Total	13,977	397	18,689	10,723

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,555	2,254	3,319	771
Wilson & Co.	3,035	2,149	3,380	647
Others	254	24	1,354	232
Total	6,844	4,427	8,053	1,650

Not including 138 cattle, 51 calves and 1,251 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,680	863	3,852	1,572
Wichita D. B. Co.	27
Dunn-Ostertag	91	...	181	...
Fred W. Dold	105	...	592	...
Sunflower Pkg. Co.	45	...	183	...
Pioneer Cattle Co.	234
Excel Pkg. Co.	343
Maurer-Neuer Pkg. Co.	11	...	99	...
Others	3,451	...	693	819
Total	6,047	863	5,600	1,891

Not including 48 cattle and 981 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,183	114	1,976	3,248
Swift & Company	1,312	102	2,726	1,758
Cudahy Pkg. Co.	1,372	40	1,683	1,720
Others	1,363	201	1,383	3,694
Total	5,230	547	7,768	10,420

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,664	3,129	22,786	11,729
Cudahy Pkg. Co.	1,180	2,372	...	6,605
Riffin & Son	960	63
Swift & Company	4,404	5,978	34,961	16,639
Others	5,358	115
Total	19,546	11,657	57,747	34,803

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan Co.	1,968	672	23,513	3,447
Armour and Company	470	315	3,988	...
Hilgemeier Bros.	8	...	832	...
Stumpf Bros.	150	...
Stark & Wetzel	212	29	675	...
Wabnitz and Deters	56	55	345	46
Maass Hartman Co.	34	20
Shippers	1,522	1,108	26,228	2,765
Others	1,078	481	212	575
Total	5,338	2,690	55,943	6,823

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	11	...	350
E. Kahn's Sons Co.	300	251	9,831	1,715
Lohrey Packing Co.	2	...	324	...
H. H. Meyer Pkg. Co.	23	...	4,150	...
J. Schlachter	152	128	...	74
J. & P. Schroth P. Co.	17	...	2,655	...
J. F. Stegner Co.	341	199	...	30
Shippers	951	25	3,904	265
Others	1,798	743	522	437
Total	3,594	1,857	21,696	2,871

Not including 982 cattle and 1,009 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,902	2,912	921	1,629
Swift & Company	3,643	2,605	1,715	2,612
Blue Bonnet Pkg. Co.	476	195	1,120	...
City Pkg. Co.	518	29	1,182	...
Rosenthal Pkg. Co.	70	14	29	45
Total	8,509	5,755	4,967	4,286

RECAPITULATION

	Cattle	Calves	Hogs	Sheep
Chicago	62,303	48,256	35,038	...
Kansas City	18,735	18,780	14,058	...
Omaha	18,283	17,633	15,189	...
East St. Louis	20,317	19,055	16,459	...
St. Joseph	8,588	7,543	8,016	...
Sioux City	13,977	11,591	8,520	...
Oklahoma City	6,844	5,843	4,018	...
Wichita	6,047	6,120	7,768	...
Denver	5,230	4,806	3,466	...
St. Paul	19,546	18,104	14,638	...
Milwaukee	4,336	5,080	4,331	...
Indianapolis	5,338	6,486	4,874	...
Cincinnati	3,594	3,862	3,576	...
Ft. Worth	8,509	6,625	5,416	...
Total	202,087	174,784	136,662	...

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	44,299	52,067	60,516	...
Kansas City	14,877	10,426	13,395	...
Omaha	19,351	18,067	22,298	...
East St. Louis	60,428	46,820	57,102	...
St. Joseph	18,622	15,071	19,831	...
Sioux City	18,689	14,600	17,843	...
Oklahoma City	8,063	5,511	5,986	...
Wichita	5,600	4,423	4,451	...
Denver	7,768	6,453	6,816	...
St. Paul	57,747	45,020	72,413	...
Milwaukee	12,886	11,060	15,213	...
Indianapolis	55,943	50,372	40,785	...
Cincinnati	21,696	20,459	24,585	...
Ft. Worth	4,967	3,745	7,325	...
Total	350,926	304,094	374,559	...

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	15,074	16,814	22,287	...
Kansas City	20,609	16,026	20,845	...
Omaha	2,164	13,759	12,904	...
East St. Louis	10,833	18,843	10,440	...
St. Joseph	15,204	13,525	11,947	...
Sioux City	10,723	14,094	13,467	...
Oklahoma City	1,650	1,968	1,954	...
Wichita	1,891	1,389	1,731	...
Denver	10,420	14,586	8,007	...
St. Paul	34,583	31,963	27,635	...
Milwaukee	2,675	3,372	2,733	...
Indianapolis	6,823	12,271	11,913	...
Cincinnati	1,357	1,277	7,068	...
Ft. Worth	4,286	4,097	7,541	...
Total	145,602	161,983	156,372	...

*Cattle and calves. †Not including directs.

THE HOG-CORN RATIO

The hog-corn ratio at Chicago for October, 1941, based on barrows and gilts, was 15.3 compared with 15.5 in September and 9.9 in October, 1940. Average price of barrows and gilts at Chicago in October was \$10.63 per cwt. and for corn was 69.5c per bu. In September the hog price was \$11.67 per cwt., and corn was 75.1c per bu. In October, 1940, average price of barrows and gilts was \$6.35; corn 64.3c.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 3	22,876	2,638	21,447	8,149
Tues., Nov. 4	6,515	1,374	24,766	3,900
Wed., Nov. 5	10,742	967	14,354	7,232
Thurs., Nov. 6	6,117	886	21,575	6,820
Fri., Nov. 7	1,178	459	15,220	4,738
Sat., Nov. 8	500	300	5,800	3,500

*Total this week...47,928 6,624 103,162 34,334
 Prev. week...45,902 6,182 98,236 38,440
 Two years ago...34,225 6,028 108,205 35,242
 Year ago...36,218 5,810 87,525 45,679

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 3	5,120	58	2,190	470
Tues., Nov. 4	2,394	527	408	357
Wed., Nov. 5	3,635	431	536	144
Thurs., Nov. 6	1,836	198	938	729
Fri., Nov. 7	1,000	200	1,000	200
Sat., Nov. 8	100	...	100	100

Total this week...14,085 1,414 5,170 2,000
 Previous week...14,231 1,545 4,921 1,890
 Year ago...11,631 1,441 5,150 2,433
 Two years ago...14,150 965 6,832 8,076

*Including 2,357 cattle, 1,067 calves, 40,539 hogs and 19,289 sheep direct to packers.

†All receipts include directs.

NOVEMBER AND YEAR RECEIPTS

	—November—	—Year—
Cattle	46,673	35,920
Calves	8,959	8,776
Hogs	110,920	131,634
Sheep	38,589	41,155

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended November 8, 1941:

CATTLE			
	Week ended Nov. 8	Prev. week	Cor. week. 1940
Chicago [†]	26,080	22,500	18,225
Kansas City	21,873	21,653	16,524
Omaha [*]	20,092	16,770	14,271
East St. Louis	13,075	12,280	10,850
St. Joseph	8,377	7,189	5,408
Sioux City	10,804	8,880	6,152
Wichita [*]	6,958	6,892	2,891
Philadelphia	2,050	2,123	2,003
Indianapolis	2,110	2,258	1,395
New York & Jersey City	10,234	19,425	9,797
Oklahoma City [*]	11,480	8,831	5,782
Cincinnati	3,249	3,938	3,575
Denver	5,568	4,701	3,435
St. Paul	19,414	17,969	11,533
Milwaukee	3,612	3,939	3,946
Total	165,504	149,028	114,962

*Cattle and calves. †Not including directs.

HOGS			
	Week ended Nov. 8	Prev. week	Cor. week. 1940
Chicago [†]	106,822	106,822	120,655
Kansas City	38,017	38,017	42,754
Omaha	31,067	31,067	40,992
East St. Louis	63,724	63,724	79,434
St. Joseph	19,064	15,640	5,403
Sioux City	17,070	17,070	32,243
Wichita	6,881	5,339	5,090
Philadelphia	17,545	15,560	18,882
Indianapolis	25,539	25,092	24,615
New York & Jersey City	50,164	47,906	50,802
Oklahoma City	9,504	6,563	7,795
Cincinnati	17,546	17,535	20,303
Denver	8,111	5,968	6,781
St. Paul	57,747	45,020	72,413
Milwaukee	12,850	10,995	14,073
Total	481,751	452,320	542,216

Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
	Week ended Nov. 8	Prev. week	Cor. week. 1940
Chicago [†]	11,832	14,464	17,590
Kansas City	20,609	16,026	20,845
Omaha	12,619	13,080	15,797
East St. Louis	10,247	14,820	10,058
St. Joseph	15,360	13,418	10,765
Sioux City	10,421	11,722	15,463
Wichita	1,891	1,649	1,731
Philadelphia	3,976	2,863	2,771
Indianapolis	3,926	5,213	2,307
New York & Jersey City	59,584	66,296	54,333
Oklahoma City	1,650	1,963	1,951
Cincinnati	2,341	3,935	2,380
Denver	7,689	9,491	4,486
St. Paul	34,893	31,963	27,635
Milwaukee	1,540	1,102	5,567
Total	198,851	208,010	194,212

†Not including directs.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during October, by stations, as reported by the Agricultural Marketing service:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago ¹	148,494	29,878	435,328	219,585
Denver ..	14,156	1,905	25,068	42,455
Kansas City ..	81,541	23,120	184,263	92,420
New York Area ² ..	44,351	63,441	206,963	245,565
Omaha ..	83,481	3,399	188,792	105,732
St. Louis ³	73,343	49,506	286,170	85,697
St. Paul City ..	45,961	708	77,886	70,801
So. St. Paul ..	80,800	52,324	283,972	117,068
All other stations	537,540	311,526	2,519,010	703,077
Total				
Oct. ...	1,118,675	535,897	4,157,472	1,682,200
Total				
Sept. ...	1,004,244	446,041	2,920,384	1,567,287
5-yr. Ar. (Oct. 1936-40)	9,005,510	513,087	3,508,254	1,645,556
Jan.-Oct. 1940	9,000,625	4,528,575	36,192,250	15,229,657
5-yr. Ar. Jan.-Oct. 1940	8,272,308	4,794,033	30,001,094	14,552,273

Includes Elburn, Ill. †Includes New York City, Newark, and Jersey City. Includes St. Louis National Stockyards and E. St. Louis, Ill., and St. Louis, Mo. †Includes So. St. Paul, St. Paul, and Newport.

Basic data furnished by Bureau of Animal Industry.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS			
	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending November 8, 1941..... 7,293	2,436	2,947
	Week previous..... 9,851	2,693	2,972
	Same week year ago..... 8,829	2,756	2,502
COWS, carcass	Week ending November 8, 1941..... 1,044	1,336	2,601
	Week previous..... 791	1,512	2,570
	Same week year ago..... 1,500	1,820	2,905
BULLS, carcass	Week ending November 8, 1941..... 302	854	100
	Week previous..... 471	863	112
	Same week year ago..... 519	704	33
VEAL, carcass	Week ending November 8, 1941..... 10,716	1,221	510
	Week previous..... 15,118	1,444	672
	Same week year ago..... 10,295	1,185	1,121
LAMB, carcass	Week ending November 8, 1941..... 44,657	15,453	17,124
	Week previous..... 49,406	15,185	19,074
	Same week year ago..... 49,543	15,204	18,547
MUTTON, carcass	Week ending November 8, 1941..... 1,797	204	1,422
	Week previous..... 1,945	314	704
	Same week year ago..... 2,475	862	1,299
PORK cuts, lbs.	Week ending November 8, 1941..... 1,937,879	360,384	208,175
	Week previous..... 2,669,064	415,752	518,574
	Same week year ago..... 2,511,976	450,079	463,674
BEEF cuts, lbs.	Week ending November 8, 1941..... 270,783
	Week previous..... 278,380
	Same week year ago..... 443,261

LOCAL SLAUGHTERS

CATTLE, head	Week ending November 8, 1941..... 10,234	2,050
	Week previous..... 9,825	2,123
	Same week year ago..... 9,077	2,003
CALVES, head	Week ending November 8, 1941..... 12,885	2,371
	Week previous..... 13,694	1,290
	Same week year ago..... 13,920	2,463
HOGS, head	Week ending November 8, 1941..... 50,164	17,545
	Week previous..... 47,234	15,560
	Same week year ago..... 50,802	18,962
SHEEP, head	Week ending November 8, 1941..... 50,864	3,976
	Week previous..... 68,296	2,863
	Same week year ago..... 54,333	2,771

Country dressed product at New York totaled 3,716 veal, no hogs and 180 lambs. Previous week 3,687 veal, no hogs and 197 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended November 7 was 37,279 head under the 1940 kill of 826,982 head. Cattle slaughter totaled 181,051 head, an increase of 41,962 head over last year. Sheep and lamb slaughter was up 11,069 head, totaling 278,326 head against 267,257 in 1940.

Number of animals processed in 27 centers for week ended November 7:

	Cattle	Calves	Hogs	Sheep
New York Area [†]	9,945	12,576	47,451	59,656
Phila. & Balt.	3,957	1,037	30,581	2,613
Ohio-Indiana	8,705	3,554	60,284	9,655
Chicago [†]	33,806	5,679	122,585	50,558
St. Louis Area [†]	16,127	9,250	75,900	15,521
Kansas City	18,068	4,968	39,170	15,438
Southwest Group [†]	21,791	11,932	34,515	21,472
Omaha	16,102	596	29,854	15,805
Sioux City	8,950	241	21,305	12,645
St. Paul-Wis.	27,902	30,820	129,677	38,419
Interior Iowa & So. Minn. [†]	15,708	7,751	190,281	37,544
Total	181,051	88,424	789,703	278,326
Total prev.	178,456	87,837	725,512	316,988
Total last year	139,089	76,590	826,982	267,257

Includes New York City, Newark, and Jersey City. Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. Includes Elburn, Ill. Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

STEERS			
	Week ended Nov. 6	Last week	Same week 1940
Toronto	\$ 9.25	\$ 9.60	\$ 8.50
Montreal	9.50	9.50	8.00
Winnipeg	9.00	9.75	7.75
Calgary	8.25	8.25	7.25
Edmonton	9.00	9.25	7.50
Prince Albert	7.50	7.50
Moose Jaw	7.60	7.25	6.50
Saskatoon	8.00	7.50	7.00
Regina	8.25	6.50
Vancouver	9.00	9.00	7.75

VEAL CALVES			
	Week ended Nov. 6	Last week	Same week 1940
Toronto	\$13.50	\$13.50	\$11.00
Montreal	13.00	13.00	11.50
Winnipeg	11.50	11.50	9.00
Calgary	8.50	9.50	8.00
Edmonton	10.00	10.00	8.50
Prince Albert	8.50	9.00
Moose Jaw	9.50	10.00	7.50
Saskatoon	10.00	10.00	8.00
Regina	10.00	8.00
Vancouver	9.00	10.00	7.50

HOG CARCASSES*			
	Week ended Nov. 6	Last week	Same week 1940
Toronto	\$14.85	\$14.85	\$11.50
Montreal	15.00	15.00	11.40
Winnipeg	13.75	13.75	11.00
Calgary	13.35	13.50	10.70
Edmonton	13.40	13.60	10.65
Prince Albert	13.50	13.60
Moose Jaw	13.50	13.50	10.65
Saskatoon	13.25	13.40	10.65
Regina	13.50	10.85
Vancouver	14.35	14.50	11.50

*Official Canadian hog grades are now on carcass basis, quotations from BI Grade, Grade A, \$1.00 premium.

GOOD LAMBS			
	Week ended Nov. 6	Last week	Same week 1940
Toronto	\$11.50	\$11.75	\$ 9.25
Montreal	11.25	11.25	9.50
Winnipeg	9.50	9.50	8.00
Calgary	9.50	9.50	8.50
Edmonton	9.25	9.25	8.25
Prince Albert	8.25	8.50
Moose Jaw	8.85	9.00	7.50
Saskatoon	8.75	8.75	7.35
Regina	9.00	7.50
Vancouver	11.50	11.50	9.00

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

Position Wanted

Modern A-1 sausage maker and pork curing man. Go anywhere. Married and sober. Write to PETER LUDL, 2101 Broadway, Everett, Wash.

PLANT OR SALES MANAGER: Desires permanent connection with reliable concern. Many years' practical experience. Young, aggressive, dependable. Producing excellent results in present connection. Good reason for desiring change. W-460, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PLANT SUPERINTENDENT: Years of practical plant operating experience all Departments. Beef killing, hog killing, hog cutting, sausage manufacturing, curing, smoked meats, tank house. Handle labor, costs. Excellent references. W-461, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PACKING HOUSE EXECUTIVE: Experienced and well trained in office and credit management, cost control, State and Federal taxes, Wage hour law administration, general corporate practice. Experienced in labor relations as negotiator and administrator. Available on notice ONLY. W-462, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

EXPERIENCED CAR ROUTE BEEF SALESMAN: Twenty years' experience. Am familiar with chain store purchasing. Best of references. Will consider all offers. W-464, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN, twelve years' experience, go-getter, capable and honest for packinghouse or car route. Connecticut territory. W-472, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

A-1 SAUSAGEMAKER, can make full line of sausage and loaf goods and specialties, cure and smoke meats, references. Can go anywhere. W-473, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.



**WIPE
THE SLATE
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

GET ACTION—USE

NATIONAL PROVISIONER "CLASSIFIEDS"

Men Wanted

SALES MANAGER: A sausage manufacturer; smoked meats, boiled hams, dried beef, etc. (no slaughtering operations), long and well established in large Eastern city now distributing products through 35 driver-salesman peddler trucks, requires the services of a well experienced sales manager. State age, experience in complete detail and salary expected. Confidential. W-457, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED IMMEDIATELY: Canning Superintendent. Particularly one who has had experience in the canning of poultry and poultry products. Applicant must be qualified to take over full operation of plant. State full particulars. Write to box W-456, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Assistant to General Manager in medium size packing plant. Must know livestock buying and beef sales. W-459, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN: Sausage seasoning. Several desirable territories available. Liberal commission basis. W-467 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Fast man to skin dead stock. Knowledge of rendering business. Good pay at once. Plant western New York State. W-469, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

JUST SECURED: Inspect our shops, 335 Doremus Avenue, Newark, New Jersey: **ALLBRIGHT-NELL 28x48" DIRECT MOTOR DRIVEN LARD ROLL;** **10 DOPP KETTLES,** with and without agitators, 50 gal. and up; **3 MEAT MIXERS;** **2 SILENT CUTTERS;** **3 MEAT GRINDERS;** **3 VERTICAL TANK-AGE DRYERS;** **5 ALUMINUM KETTLES, HPM No. 60** 28-ton **HYDRAULIC PRESS;** also our large stock crushers, pumps, filter presses, etc. Send us your inquiries.

WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT
Consolidated Products Company, Inc.
14-19 Park Row, New York City, New York

1-48B Buffalo silent cutter complete with motor in excellent condition. Price \$300.00.
Ice Machine: Frick 6x6 complete with motor, condensers, etc.

BERKS PACKING COMPANY, Inc.
Reading, Pa.

ALLBRIGHT-NELL Stomach Washer
3 Horsepower Motors, direct connection.
1144 R.P.M.
220 Volts
60 Cycle
A. C. Current

In fair usable condition—\$225.00
F.O.B. Wilmington. Three months to pay.
WILMINGTON PROVISION COMPANY
WILMINGTON, DELAWARE

FOR SALE

Two Horizontal Ice Compressors, Arctic-Powball type, 10 1/2"x15 1/2" and 12"x18", both single cylinders. In excellent condition, also several thousand feet ammonia pipe 1 1/2", used very little. One 75 K.W. belted generator 3 P. 60 cy. 220 V. Two Venn-Severin Diesel engines 60 h.p. and 100 h.p. Can be seen in operation on short notice. Address Bay City Freezer Inc., Bay City, Mich.

Business Opportunities

Bankruptcy Sale

Pavlov Packing Company, Chattanooga, Tennessee, having been adjudicated bankrupt on August 30, 1941, the Trustee in Bankruptcy will offer for sale at public auction to the highest and best bidder for cash on November 20, 1941, at the Bankruptcy Court Room, Federal Building, Chattanooga, Tennessee, the plant, fixtures, machinery, equipment, trucks, etc., belonging to the bankrupt estate; said sale beginning at 1:30 o'clock P.M. These assets will be offered for sale subject to all valid encumbrances, or may in the Court's discretion be offered for sale free of said encumbrances, but the right is reserved to reject any and all bids, and the sale is subject to confirmation by the court. The plant had a killing capacity of approximately 100 hogs and 50 cattle per day. The building is constructed of brick and is approximately a year old, and the machinery and equipment is in good condition. Further information may be obtained from either of the undersigned.

Eugene J. Bryan Trustee in Bankruptcy
Referee in Bankruptcy Pavlov & Company
Hamilton Bank Building Chattanooga, Tennessee
Hamilton Bank Building Chattanooga, Tennessee

FOR SALE: Meat Packing Plant and three retail outlets. All doing profitable business. Forty-four years record. Successful operation. Owner wishes to retire. W-466 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Profit for Sale

Because owner wishes to retire, one of the finest modern plants specializing in the curing, smoking, tenderizing and boiling of hams is offered for sale. Plant is completely air-conditioned, modernly equipped and is on a SOUND PAYING BASIS. Capacity to sales 1,500 to 1,600 hams per week. \$25,000 cash needed. Write W-446, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE: COMPLETE RENDERING PLANT. Good business. 3 winch trucks. Central New York State. 60 to 100 dead stock weekly. W-455, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

DUE TO DEATH. Large packing plant, fully equipped ready to go. Center of stock raising industry. Original cost \$315,000. Will sell for less than 20 cents on dollar. World's best opportunity. Write or wire. J. H. Higdon, El Paso, Texas.

FOR SALE: Modern, meat packing plant. Located in heart of livestock marketing territory. Completely equipped for the slaughter of beef, hogs and lambs. Modern sausage manufacturing, curing, smoking and inedible departments. Plant one year old and located on main line railroad trackage. Is full operation. W-471, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

AVAILABLE, one rebuilt hog dehairer, capacity 40 hogs per hour. Unit furnished with 1/2 h.p. motor. W-470, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

- 2-11'x12' settling tanks and coils.
- 1-10'x11' settling tank and coils.
- 1-Union Steam Pump for hydraulic press.
- 2-Fisher Governors.
- 1-Oil & Waste saving horizontal cooker.
- 1-Rujak Hasher-Washer, like new.
- 1-15 CRC Mitts & Merrill grinder.
- 1-Power winch.

The Cuyahoga Sloop Co.
808 Denison Ave., Cleveland, Ohio

Equipment Wanted

WANTED: A used M & M Hog. Number 13-Q.D. or 15 CEC. Must be in good condition. Sharon Rendering Co., Sharon, Pa.

**You'll Get
RESULTS
with
National Provisioner "Classifieds"**

**For Better Manufactured
MEAT PRODUCTS**
include
**DAIRYLEA
DRIED SKIM MILK**
Available in
Northeastern Territory only
DAIRYMEN'S LEAGUE CO-OP. ASSN. INC.
11 WEST 42nd ST., NEW YORK, N. Y.

**Send
For Your
Copy of
Meat Plant
Refrigeration and
Air Conditioning
NOW!**

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cans of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.
437 W. 13th St. 38 N. Delaware Av. 1108 F. St. S. W. 148 State St.



The Original Philadelphia Scrapple
by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.
New York Office: 402-10 West 14th St.

Wilmington Provision Company

TOWER BRAND MEATS
Slaughterers of Cattle, Hogs,
Lambs and Calves

U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

HAVE YOU ORDERED

The MULTIPLE BINDER

FOR YOUR 1941 COPIES OF
THE NATIONAL PROVISIONER

A complete volume of 26 issues can be easily kept for future reference in this binder.

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.



**Liberty
Bell Brand**

Hams - Bacon - Sausages - Lard - Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

BICZYJA

(Pronounced BE-CHI-YA)

— AND —
PRONOUNCED

The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
isfied Tobin customers!



THE TOBIN PACKING CO., INC.

FORT DODGE, IOWA

Rath's

from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cans of Packing House Products

THE RATH PACKING CO. WATERLOO, IOWA

★ ESSKAY ★ QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •**

— THE WM. SCHLUDERBERG - T. J. KURDLE CO. —

MAIN OFFICE - PLANT and REFINERY

3800-4000 E. BALTIMORE ST.

WASHINGTON, D.C. BALTIMORE, MD. RICHMOND, VA.
458-11th St., S. W. 22 NORTH 17th St.

NEW YORK, N. Y. PHILADELPHIA, PA. ROANOKE, VA.
408 WEST 14th STREET 713 CALLOW HILL ST. 317 E. Campbell Ave.

GET THE BEST

ALWAYS ASK FOR THE

"ORIGINAL"

"SELTZER BRAND"

LEBANON BOLOGNA

MFR'D BY

PALMYRA BOLOGNA CO., INC.

PALMYRA, PENNA.

CLEAN
TASTY
WHOLESOME



**Selected
Sausage Casings**

MAY CASING COMPANY

619 West 24th Place, Chicago, Ill.

ADVERTISERS in this Issue of The National Provisioner

Adler Co., The.....	36	Ham Boiler Corporation.....	26	Smith's Sons, John E. Co.....	Second Cover
American Can Co.....	19	Heekin Can Co.....	26	Spicene Co. of America.....	33
Armour and Company.....	10	Hormel & Co., Geo. A.....	46	Standard Oil Co.....	6
Aula Company.....	35	Hunter Packing Co.....	46	Stange Co., Wm. J.....	26
Baker Ice Machine Co.....	24	Hygrade Food Products Corp.....	46	Stevenson Cold Storage Door Co.....	25
Bemis Bro. Bag Co.....	17	Identification, Inc.....	32	Sutherland Paper Co.....	15
Cahn, Inc., Fred C.....	36	Jackle, Frank R.....	39	Swift & Co.....	Fourth Cover
Callahan & Co., A.P.....	29	Jamison Cold Storage Door Co.....	25	Taylor Instrument Cos.....	36
Cincinnati Butchers' Supply Co.....	Third Cover	Jourdan Process Cooker Co.....	38	Tobin Packing Co.....	45
Cleveland Cotton Products Co.....	34	Kahn's Sons Co., E.....	45	Toledo Scale Co.....	31
Continental Can Co.....	7	Kennel-Murray & Co.....	39	Visking Corp.....	3
Corn Products Sales Co.....	9	Kewanee Boiler Corp.....	34	Vogt, F. G., & Sons, Inc.....	45
Crane Co.....	35	May Casing Company.....	45	Wilmington Provision Co.....	45
Cudahy Packing Co.....	45	Mayer, H. J. & Sons Co.....	37	Wynantskill Mfg. Co.....	35
Dairymen's League Cooperative Assoc.....	44	McMurray, L. H.....	39		
Dexter Folder Co.....	25	Mongolia Importing Co., Inc.....	34		
Diamond Crystal Salt Co.....	8	O'Connor, W. H.....	35		
Early & Moor, Inc.....	36	Omaha Packing Co.....	Fourth Cover		
Elliott, Geo. H.....	37	Palmyra Bologna Co., Inc.....	45		
Exact Weight Scale Co.....	18	Preservaline Mfg. Co.....	5		
Felin & Co., John J.....	45	Rapids-Standard Co.....	32		
French Oil Mill Machinery Co.....	33	Rath Packing Company.....	45		
Griffith Laboratories.....	First Cover	Schludenberg, Wm.-T. J. Kurdle Co.....	45		
		Service Caster & Truck Co.....	34		

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

**Domestic and Foreign
Connections
Invited!**

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

HUNTER PACKING COMPANY

East St. Louis, Illinois

**BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM**

New York Office, 106 Gansevoort St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



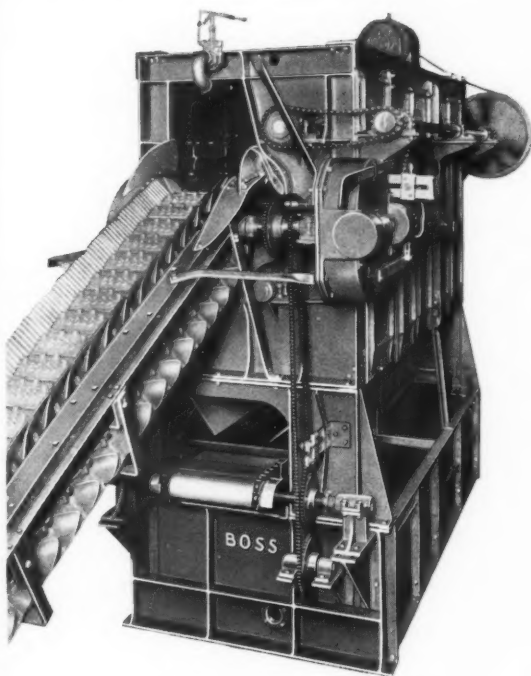
A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

HORMEL

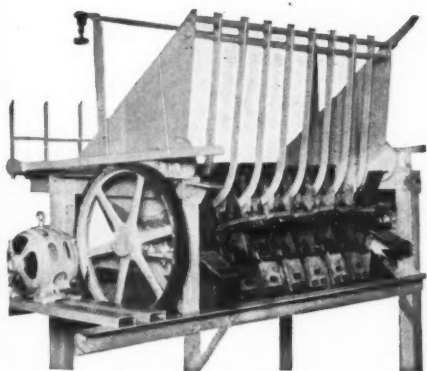
GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

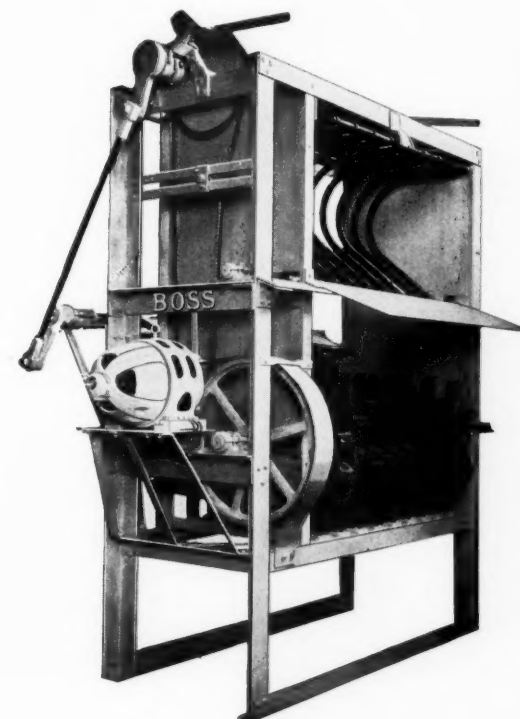
"BOSS" DEHAIRERS — For Every Hog Slaughterer's Need



"BOSS" Universal Hog Dehairer



"BABY BOSS" Dehairer



"BOSS" Grate Dehairer

"BOSS" Dehairers are furnished for plants killing as few as 25 hogs per week up to the largest plants handling 600 to 750 hogs per hour.

Jumbo Dehairers are used with great success in the largest plants, giving years of excellent service without breakdowns or expensive repairs.

The Universal Dehairer is the latest development for plants of increasing capacities, but which lack the room for installing a Jumbo Dehairer.

"BOSS" Grate Dehairers are the old reliable stand-bys for the medium size plants.

"BABY BOSS" Dehairers are for the small slaughterers who are just as eager to turn out well cleaned hogs as the big fellows.

"BOSS" DEHAIRERS — REGARDLESS OF SIZE — are built to give
Best Of Satisfactory Service



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

*Mfrs. "BOSS" Machines for Killing,
Sausage Making, Rendering*

Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio

FACTORY
P. O. Box D
Elmwood Place Station
Cincinnati, Ohio

**"DRY SAUSAGE APPETIZERS
ALWAYS MAKE A HIT WITH MY
GUESTS WHEN THEY'RE MADE
WITH CIRCLE U!"**



WOMEN all over the country are finding new uses for dry sausage—and they're serving it more often. And the majority of those who do, serve Circle U—because it meets with approval.

For those who prefer dry sausage mild or for those who like it "hot," there's a Circle U product to please. We're proud of the fact that we have a type for every taste preference.

There's a good source of profit in Circle U dry sausage for packers, provisioners, wholesalers and manufacturers. The entire line enjoys a prestige and acceptance you'll be glad to carry. Drop us a line for more information.



**"CIRCLE U
APPEALS TO
EVERYBODY!"**

OMAHA PACKING COMPANY • CHICAGO





H

prote

which r
ly on
nt. O
nt or
mple
y be

A
GEN